

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

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to protect your goods—your profits—and your reputation—your doors must resist the

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which mean deterioration of your stored products.

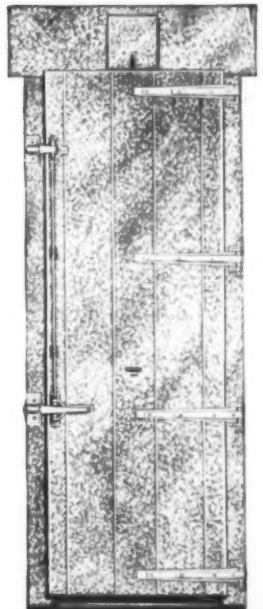
Only one door manufacturer has devoted to this problem ALL of his attention for fifty years. Only one has developed, year after year, the new improvements which protect you. That one—the oldest and largest manufacturer of cold storage doors—offers you the most complete protection experience can create, and at NO EXTRA PRICE.

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JAMISON COLD STORAGE DOOR CO.
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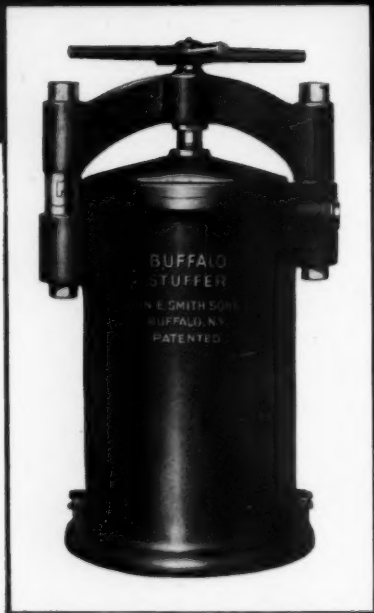
BUILT COLD STORAGE DOORS



Jamison High-Track Metal-Clad Door. Send for Bulletin 124. A typical example of how Jamison creates doors to meet all needs.

ACTION

TELLS THE STORY
of profitable operation



Hundreds of Plants Profit with Buffalo Leak-proof stuffers...

Sausage making plants throughout the country are "piling up" profits with Buffalo leak-proof stuffers. Fast, dependable, guaranteed leak-proof, Buffalo stuffers speed up stuffing operations and eliminate spoilage losses. Smooth-operating action prevents air from entering into meat. Special Buffalo construction also prevents meat from lodging at the bottom of the cylinder. Write, today, for illustrated folder. Positive proof of savings resulting in many plants equipped with Buffalo stuffers will also be included.

JOHN E. SMITH'S SONS CO.

50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery.

Sales and Service Offices in principal cities.



Buffalo

QUALITY SAUSAGE MAKING MACHINERY

meets WETNESS without G-E TRI-CLAD SPLASHPROOF MOTOR

IN milk and food-processing plants, wetness strongly attacks motors at two principal points—on the frame, where paint has been rubbed or knocked off, and at the coils, where moist air often deposits water.

Tri-Clad splashproof motors can meet these attacks without weakness, day after day, because of these features:

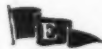
Their frames and end shields are *cast iron*, a material that powerfully resists rust and corrosion.

Their coils are wound with Formex* wire, which is so tough that no wrappings of cotton (which might absorb water) are necessary. The insulation of Formex wire is essentially unaffected by water. In addition, Tri-Clad windings are firmly bonded together by a moisture-resistant, synthetic-resin varnish and are protected by a coat of tough, lasting Glyptal.

Because Tri-Clad splashproof motors are so well protected against damage from wash water, germicidal solutions, and steam, they will give you long service even under trying conditions.

They are available up to 20 hp in splashproof construction. An equivalent cast-frame, splash-resisting construction is available in larger sizes. Ask your G-E representative for more details.

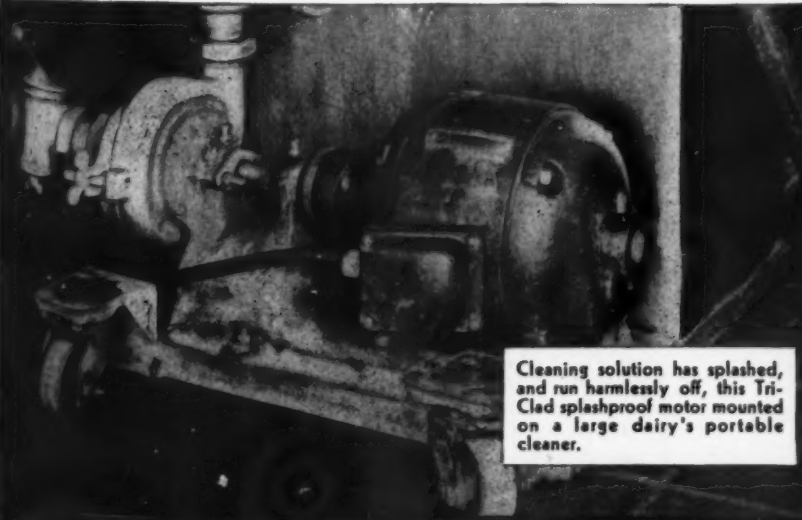
*Reg. U.S. Pat. Off.



General Electric and its employees are proud of the Navy award of Excellence made to its Erie Works for the manufacture of naval ordnance.

WEAKNESS

This 2-hp Tri-Clad splashproof motor drives a pump on a raw-milk storage tank. Mounted on the floor, it is subjected to splashing water at least once a day.



Cleaning solution has splashed, and run harmlessly off, this Tri-Clad splashproof motor mounted on a large dairy's portable cleaner.

4 THINGS TO DO TO GET MOTORS FASTER

- 1 USE STANDARD MOTORS.** Whenever possible, select standard, open, sleeve-bearing motors. Building fewer "specials" means faster and greater production of motors.
- 2 PLACE ORDERS EARLY.** Order the motors when you order, or plan for, the equipment they are to drive.
- 3 SEND PROPER PRIORITY.** Be sure correct priority papers accompany your order and that the priority rating reflects the urgency of the motor's use in the war effort.
- 4 CHECK G.E. FOR WAREHOUSE STOCKS.** A supply of many standard motors is kept on hand to meet urgent war needs.

AND REMEMBER—keep the motors you have in top-notch shape. General Electric, Schenectady, New York.

GENERAL ELECTRIC

750-135-8068



THE NATIONAL PROVISIONER

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

"Something new has been added"—and it isn't a sergeant's stripe, or a babe's new tooth, or an engagement ring, or Latakia. It's a new, whiter, heavier, more printable and more readable paper in THE NATIONAL PROVISIONER. Like it? We thought you would, since pictures and text show up better on the new stock. We must work a little faster to use the new paper, but we're always eager to improve "the leading publication in the meat packing and allied industries since 1891" for our readers and advertisers.

★ ★ ★

A possible contribution to the tire emergency by the packing industry is indicated in the plan of an eastern tanner. H. V. Schieren of New York reputedly would add 3,000 to 4,000 miles to present tires until synthetic rubber is made available to civilian drivers. The Schieren recap plan uses leather, which is vulcanized to the tire with machines already available. The leather is processed so it will stand the vulcanizing temperature of 270 degrees. Small holes are bored through the leather tread; in the vulcanizing process, melted rubber from the tire pushes through to form pegs which hold the tread in place and also give a measure of extra traction. Priorities on hides would forestall such a plan. The War Production Board, however, has shown enough interest in the matter to ask Schieren for detailed information on the types of steer hides needed.

★ ★ ★

Frank Rickard of Chicago won't abandon the juicy steaks he eats while on his job in a Wentworth ave. steak house, even though he has lost a set of real and a set of false teeth in successive robberies while going to and from work. Doomed to milk and soup while his dentures are being replaced, Rickard appeared as complainant against the alleged tooth-thief, and was advised by the judge that he ought to leave the unhappy neighborhood. "No," said Rickard, "the steaks are there."

★ ★ ★

Revival of interest in American hog bristles for use in brushes is reported. Experimental work has been going on in St. Paul packinghouses and early results are said to be promising—at least promising enough to hold the interest of American brush manufacturers, who stand to lose a good part of the \$60,000,000 business built around imported hog bristles, which are no longer available on account of the wartime shipping situation.

SYLVANIA* CASINGS for Conservation

Conservation and avoidance of waste in the meat packing industry has never been as important as it is to-day.

In the packaging of hams, sausage, loaves, picnics, etc., the casing must stand up under the most severe plant operations. In addition, it must have good keeping qualities for the product and remain unimpaired under handling and shipping conditions.

SYLVANIA CASINGS FOR MEATS not only fill these requirements, but they also provide an attractive package which stimulates dealer's sales.

The packer who uses SYLVANIA casings has the satisfaction of knowing his competitor cannot surpass him in the appearance of his products, in economy, and conservation of product.

Package your products in SYLVANIA CASINGS FOR MEATS.

* REG. U. S. PAT. OFF.

Buy United States War Bonds and Stamps

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Check these **VOTATOR**
Advantages before You Buy
New Lard making Equipment!



Basic Facts About The Votator

- ✓ Produces lard with whiter color-smooth, creamy texture.
- ✓ Continuous processing, fully enclosed.
- ✓ Eliminates causes of separation problems.
- ✓ Positive mechanical control of temperature, pressure and air content.
- ✓ Produces constantly uniform lard.
- ✓ Capacities up to 10,000 lbs. of lard per hour.

For really profitable processing, be sure to read the booklet, "Improving Lard". Sent free. Write: THE GIRDLER CORPORATION—Votator Division—Louisville, Kentucky.

The VOTATOR

**A Continuous, Closed
Lard Making Unit**

MEAT EDUCATIONAL PROGRAM



Features Meat and 50 Other Foods

During September this ad appears in: Life . . . The Saturday Evening Post . . . Ladies' Home Journal . . . Good Housekeeping . . . True Story . . . Parents'.

Also in September: "Meat and the Dinner Pail," The Saturday Evening Post, out Sept. 30 (color page).

Meeting the Housewife Halfway in the National Nutrition Program

THROUGH ads like "Easy Way To Plan Meals for Better Nutrition" (shown above), your Meat Educational Program is cooperating with the government's national nutrition program. During September consumers are almost sure to see and read this ad in one of the six national magazines in which it appears.

But good nutrition begins in the food store!

That is why it is so important to get retailers to tie in with ads like this one . . . to meet the housewife halfway in this matter of good nutrition.

With a reprint of "Easy Way To Plan Meals" and some over-the-counter selling, retailers can drive home the messages housewives have seen in the magazine ads.

"Easy Way To Plan Meals" tells the nutrition story in terms of women's own habits of meal planning.

Urge your retailers to take full advantage of it by displaying the full-color reprint.

Every statement made in every advertisement of the American Meat Institute is accepted by the Council on Foods and Nutrition of the American Medical Association, as indicated by this Seal.



AMERICAN MEAT INSTITUTE • Chicago



*I have to Judge
by
APPEARANCE—*

*SO I
BUY SAUSAGES
THAT ARE
PLUMP AND
FRESH-
LOOKING!*

**Armour's Natural Casings Cling to the Meat
... Give Better Looking Sausages**

Housewives choose the brand of sausages they purchase by how good they look in the meat case. And, of course, they pick plump, fresh-looking sausages every time. That's the kind of sausages you get when you use Armour's Natural Casings — because high elasticity keeps these casings clinging tightly to the meat.

You can give flavor-appeal to your sausage products with Armour's Casings, too, because

they seal-in the natural meat juices that add so much to sausage taste.

You'll like Armour's Natural Casings . . . they're strong—to resist breakage...and there's a size and type for every sausage variety.

Next time you need sausage casings, remember all these advantages. Order Armour's Natural Casings — your nearest Armour branch can supply you conveniently and quickly.

ARMOUR'S NATURAL CASINGS

OPA Working Toward Ceilings on Livestock

Producers Fail to Block Plan; Price Agency Wants Packers' Suggestions and Information

PRICE ceilings on live hogs and beef cattle may be only a few weeks off, since the Office of Price Administration announced this week that it is working on a hog ceiling plan. The plan will be submitted to Secretary of Agriculture Claude R. Wickard for approval.

OPA's announcement came as a climax to a series of meetings between producer representatives and officials of the Department of Agriculture and the Office of Price Administration, at which the producers protested imposition of maximums on livestock (see page 14). Representatives from the meat packing industry also conferred with officials of the price agency this week and last weekend met with the chairman of the Senate small business committee (see page 10).

In making the livestock ceiling announcement, J. K. Galbraith, deputy OPA administrator, said that the maximums would be worked out in conjunc-

WANT CONCRETE LIVESTOCK CEILING SUGGESTIONS

OPA has indicated unofficially that it would appreciate packers' suggestions on methods of establishing ceilings on live animals. It is felt that the packing industry, having clamored for ceilings, should be prepared to make concrete suggestions on how to apply them.

tion with producer representatives and that there would be no "surprise action." He assured beef cattle producers that OPA will take no steps to discourage normal feeding and marketing of livestock.

"While feeders must exercise normal caution and avoid paying high prices for feeders," he stated, "the working out of ceilings will be undertaken in close consultation with producers and with a full and complete recognition of the market relationships involved. . . . The strong demand for beef cattle that is in prospect means that the market will be more rather than less stable as compared with other years. Feeders who buy carefully may look forward to the coming year with confidence."

Mr. Galbraith declared that OPA is taking "vigorous steps" to enforce grading provisions of the beef ceiling regulation. These provisions are designed to insure that the spread between the lower and higher grades of beef will be the same as the relationships which prevailed during the March base period.

The Office of Price Administration also confirmed that the meat ceiling setup will soon be revised with maxi-

mums on a zone basis (see THE NATIONAL PROVISIONER of August 15, page 17); revision of MPR 148 (pork) is expected within a few days.

Meanwhile, OPA announced in a new order that packers seeking relief from ceilings imposed under MPR 148, on grounds of rising and uncontrolled live hog prices, will be given an opportunity to file further and more detailed information on this subject. A 45-day period, beginning after August 18, has been provided in the order, during which time packers protesting against MPR 148 may submit additional information. The OPA's order applies only to those packers who had filed protests on or before July 20.

In the order, Leon Henderson, OPA administrator, declared that the majority of packer protests contain only general statements as to the nature and extent of the alleged hardships. Mr. Henderson believes it would be appropriate to have available more detailed information from the protestants. This would include data concerning the capacity, types of products handled, costs, margins and operating experience

of the protestants during recent years.

Such information, said Administrator Henderson, will reveal the exact relationship to the industry as a whole of such protesting packers. Furthermore it will assist in determining whether the regulation adversely affects sellers of any special class.

Administrator Henderson declared that in general, packer protestants have suggested that a live hog ceiling is the only method that will provide relief from their hardships. In view of this claim, he said he is making it possible for protestants to submit more detailed information regarding sources of supply of raw materials.

The Office of Price Administration also issued Amendment 4 to MPR 169 allowing adjustment of beef ceilings on sales of beef and veal to the armed forces and FSCC (see page 13) and Orders No. 7 and 8 under MPR 148 allowing two Southern packers to charge higher prices for pork during the hard hog season (see page 13).

Dayton Plant Closes

While federal agencies kept up their discussion of methods of relieving the "squeeze" and alleviating meat shortages, packers continued to curtail operations. The plant of the Sucher Packing Co., Dayton, O., closed with its 350 employees on vacation with pay, but officials of the company hoped to reopen on August 27. Plants in Salt Lake City, Indianapolis, Milwaukee, Chicago, Columbus, Cleveland, St. Louis, Portland, Seattle, Buffalo, Bloomington, Ind., and other points reduced their slaughter volume, while bankruptcies were reported from Chicago and Ohio.

Packers found no relief in the livestock markets, since both hogs and cattle held around last week's unprofitable levels. Federally inspected kill at 27 centers for the first three weeks of August showed a sharp gain over the corresponding period last year. Cattle kill totaled 570,253 head against 474,039 in 1941; calves, 224,876 against 200,499 head in 1941; hogs, 1,639,103 against 1,413,753 last year; sheep, 996,328 against 809,545 head in 1941. Hog receipts and kill appear to have reached their seasonal low tide; volume may pick up as early as mid-September, but the increase may come even later.

Some areas heretofore relatively free of shortages reported lighter supplies this week. Eastern distributors and wholesalers, as well as newspapers in that section, continued to complain of uneven distribution and there were unverified rumors of price ceiling violations and chiseling in wholesale and re-

WPB Names Advisory Committee for Meat Canning Industry

Formation of a meat canning industry advisory committee has been announced by the War Production Board. Members of the new committee are:

Government presiding officer: J. R. Vander Veer, assistant chief of the meat packing section of the food supply branch; W. R. Sinclair, Kingan & Co.; C. E. Martin, Illinois Meat Co.; Park Dougherty, Geo. A. Hormel & Co., Frederick A. Vogt, F. G. Vogt & Sons; T. A. Lambert, Gebhardt Chili Powder Co.; Russell Smith, Wilson & Co.; Gus Robert, Cudahy Packing Co., and John Clair, Republic Food Products Co.

tail trade. Sales of beef in forced "combination" with other more plentiful products, and disregard of trim standards were some of the devices said to have been employed.

Joseph Cohn, executive director of the Meat Trade Institute, organization of New York meat processors, declared "there is absolutely no cause for any marked meat shortage," and said that dislocation of distribution is rapidly assuming disastrous proportions. Mr. Cohn said the Institute had sent the following five-point plan to Wickard:

1.—The fixing of a ceiling on live-stock at highest levels during respective base periods with price floors guaranteeing to the farmer a minimum price equal to the highest of the four pricing alternatives under the emergency price control act.

2.—The fixing of manufacturers' and wholesalers' permanent ceiling levels at cost f.o.b. seller's shipping point, plus a zone differential covering transportation, processing and selling costs.

3.—The earmarking of a percentage of every packer's supply of carcasses and cuts for war needs, at domestic ceiling prices, plus actual costs, if any, of special preparation to meet specifications.

4.—The allocating of all carcasses and cuts remaining in the hands of any slaughterer, after filling his quota for lend-lease and the armed forces, between the slaughterer's branch houses and manufacturing plants and other manufacturers and wholesalers in the same proportion as distributed by him during corresponding month of 1941.

5.—The immediate checking and correcting of all slaughterers' ceiling prices, and effective action to terminate all methods of evasion.

Make Convention Hotel Reservations NOW

With the Stevens and Congress hotels taken over completely by the Army Air Corps, hotel accommodations in Chicago are limited and meat packers planning to attend the thirty-seventh annual convention of the American Meat Institute, October 2 to 6, inclusive, at the Drake hotel, are urged to make their reservations as early as possible, the Institute announces. Many Chicago hotels are filled to near capacity at present.

Reservations for room accommodations may be had by writing directly to the Drake. Reservations should be made well in advance of arrival in Chicago.

Convention sectional meetings are scheduled for Friday and Saturday, October 2 and 3, and the regular convention sessions for Monday and Tuesday, October 5 and 6.

There will be an exhibit of packing-house equipment and supplies in the Gold Coast room and the French room of the Drake. From booth reservations already made, it is probable that this will be one of the most interesting exhibits in convention history.

"SMALL BUSINESS" GROUP TO STUDY PACKER PROBLEMS

AFTER an informal meeting last weekend between representatives of the National Independent Meat Packers Association and Senator James E. Murray of Montana, chairman of the Senate committee on American small business, Senator Murray announced that hearings will be held soon in an effort to find a prompt solution for the price ceiling problem confronting some 1,300 small meat packers throughout the nation.

The Senator said, "An emergency confronts hundreds of small packers who are caught in a price squeeze. These plants are, in my opinion, vital to the war effort because they supply nearly half of the meat supply required for the armed forces and the civilian population."

Wickard May Attend

The Senator observed that rationing of meat might be avoided if plants closed by inequitable price ceilings can be brought back to full operation. The hearings will include consideration of the price ceilings on meat products and raw materials, as well as ceilings on hides and inedible tallow and greases. The Senator stated that Secretary of Agriculture Wickard and Price Administrator Leon Henderson would be invited to appear.

Senator Murray said, "Prices to the farmer should be liberal to encourage maximum production for the war effort. At the same time, price ceilings must be such as not to discriminate against these smaller meat packers who are vitally important in processing such a large percentage of our nation's meat supply."

Packer Participants

Those attending the meeting last weekend represented many sections of the country, and included the following packer executives:

Geo. A. Casey, J. J. Felin & Co., Inc.; Wilbur LaRoe, Jr., general counsel, National Independent Meat Packers Association; C. B. Heinemann, secretary, National Independent Meat Packers Association; A. B. Maurer, Maurer Packing Co.; Henry Neuhoff, jr., Neuhoff Bros. Packers, Inc.; Earl Thompson, Reliable Packing Co.; Wm. Schludenberg, Wm. Schludenberg-T. J. Kurlde Co.; F. E. Wernke, Louisville Provision Co., R. C. Briggs, L. S. Briggs, Inc.; F. E. Brown, attorney; Joseph McSweeney, jr., McSweeney Abattoir; F. C. Schroth, J. & F. Schroth Packing Co.; E. R. Heisel, J. & F. Schroth Packing Co.; C. A. Ruppersberger, George G. Ruppersberger & Sons, Inc.; G. W. Cook, Emmart Packing Co.; John Henry Heil, Henry Heil Co.; A. E. Nelson, Adolf Gobel, Inc.; George G. Ruppersberger, jr., G. G. Ruppersberger, jr.; John Heinz, Heinz Riverside Abattoir; Albert F. Goetze, A. F.

Goetze, Inc.; Leonard Meyer, Geo. H. Meyer Sons; B. C. Dickinson, Louis Burk, Inc.; G. W. Birrell, Ch. Kunzler Co.; F. B. Weiland, Weiland Pkg. Co.

F. D. R. MENTIONS "MEATLESS DAYS" IN CONFERENCE

If Americans were to have a meatless day each week, in addition to Friday, the additional U. S. product freed could be used to feed our allies and our own and allies' fighting forces in areas relatively close to North America, thus eliminating the need for long-haul overseas shipments of beef from New Zealand, Australia and Argentina, President Franklin D. Roosevelt declared at a press conference on August 28.

Substitution of short-haul supplies from the United States for long-haul shipments from other countries, he pointed out, would free 30 or 40 cargo ships now used to transport meat. These could be devoted to transportation of tanks, planes and munitions.

The President said that he did not know when the people might be asked to give up meat one day a week, inasmuch as the full effect on the transportation situation was still under study. It is apparent that the President had beef in mind when he said "meat" since the countries named export beef and mutton but do not ship pork in any important quantity. President Roosevelt did not indicate whether substitute shipments from this country would be pork or beef; however, between demand from the armed forces and consumers the domestic beef situation is, and probably will continue, tight.

War Production Program Increases Fire Hazards

In designating the week beginning October 4 as Fire Prevention Week, President Roosevelt has directed the Office of Civilian Defense and other appropriate federal agencies to initiate programs emphasizing the importance of attaining objectives of the annual campaign.

"Today," states the Presidential proclamation, "when every machine is being taxed to its fullest productive capacity, when new hands are working with unfamiliar tools, and when agents of our enemies are seeking to hinder us by every possible means, it is essential that destructive fire be brought under stricter control, in order that victory may be achieved at the earliest date."

According to fire authorities, the nation's material losses from fire in 1941 reached an estimated \$303,895,000, an increase of \$17,493,633. over the preceding year. For the first five months of 1942, fire losses exceeded by \$9,072,000 the comparable figures for a year ago. The nation's tremendous war production drive has greatly increased the incidence of industrial fires, calling for redoubled efforts on the part of both workers and management.

Getting Packer Steam Plant Ready for Heavy Demand

II.

SINCE the packinghouse steam plant will be placed under a heavy strain by the abnormally large volume of slaughter to be handled this fall and winter, the plant operator should make sure that his facilities can do the job by:

1.—Checking operating and maintenance practices, fuel supply and equipment condition to make sure the plant can deliver the maximum amount of steam with the greatest efficiency.

2.—Making sure that steam generated is not wasted in processing or heating or through leaks, faulty insulation, etc.

An earlier article discussed coal purchase and stockpiling, leaky boiler settings and insulation. Other methods of bringing the steam plant to maximum efficiency are detailed in this article. However, the supervisory task involved is no easy one. The type of labor is usually a problem. It therefore becomes necessary to set the stage for the operator, who is often opposed to change, especially if it involves additional work. As a rule the practices suggested here eventually lighten the burden of operation, increase reliability and make the boilers more responsive to varying loads.

STEAM LEAKS.—Steam which escapes through leaky fittings serves no useful purpose and results in a direct loss. A small leak may be unimportant insofar as the effect on the coal pile is concerned, but it is a concession to laxness and should not be tolerated. When many small leaks are neglected, the loss may amount to a very respectable sum in a short time. The money loss through the average steam leak does not justify any disruption of service to replace pipe or fittings, but the loss should be stopped at the first convenient opportunity.

Leaky blowdown valves are spotted by feeling piping, which should cool down after the valves have been shut. If the valves leak they may be repaired or replaced. They are subject to severe service and cannot be expected to last indefinitely. The water passing through them has the same temperature as the boiler water and its escape represents not only a heat loss, but a loss of water as well. Leaky water column valves are in the same category. The master or king valve that shuts off the steam from the soot blowers is difficult to maintain tight over long periods; it should be checked frequently.

SOOT ON TUBES.—Boiler heating surfaces absorb the most heat when they are clean. Soot is a fair insulator; when it is present on heating surfaces it slows up the rate of heat transfer from the hot gases to the water. A certain amount of fly ash is carried up-

Your Steam Plant Can Help to Speed Victory!

This is the second of two articles dealing with methods of getting maximum service out of the packinghouse steam generating plant during the present emergency. The first article told of the need for preparation to meet the heavy demands of the coming fall and winter and outlined some points of correct operating and maintenance procedure. More of these topics are discussed in the accompanying article.

ward toward the tubes and adheres to the outside tube surfaces; if this ash is allowed to accumulate, the deposit will bridge the tube area. Regular hooking intervals are required and the boiler is let down to accomplish this. Steam lancing and soot blowers help considerably, and if the boiler is off the line and cold, the tube surfaces can be washed with a stream of water. The tubes next to the fire absorb about 35 per cent of the available heat and they are the ones most difficult to keep clean.

SCALE ON TUBES.—Scale is also a heat insulator. Losses due to scale depend on the nature of the scale-forming salts in the feed water and the extent to which the boiler is forced. The remedy for scale is treatment of the feed water, either inside or outside the boiler. Scale not only wastes fuel, but it also costs money to remove it at regu-

lar intervals. In most instances it is definitely cheaper to remove the scale-forming materials from the feed water than to open up a boiler and remove the scale from the heating surfaces.

Internal cleaning cannot be carried on until the boiler goes down. Scale accumulations are then removed to the bare metal. Drums and tubes should then be painted with a special preparation to make future scaling and cleaning easier.

HEAT UP THE CHIMNEY.—Heat which goes up the stack does not produce steam. The less heat wasted in this manner, the more there is available for making steam. Every boiler breeching should be equipped with a damper, and the firemen should be taught how to adjust it for varying boiler and load conditions. Improper use of the damper causes much needless waste. Damper regulators automatically maintain the dampers at the position for most efficient furnace operation in relation to the load.

IMPROPER FIRING.—Inefficient firing methods are often found in packing plants not equipped with stokers. The man in charge may have other duties in addition to maintaining steam pressure; the temptation is to fire seldom and heavily rather than often and little. The former method often results in holes in the fire, permitting relatively cool air to enter the furnace. When holes appear in the fire bed they should be filled with coal immediately.

Many installations are made without using overfire or secondary air. Air applied directly over the fire has many advantages. It prevents stratification of gases, i.e., they do not rise rapidly through the boiler in a straight path. The secondary air cuts through them and mixes the furnace gas with outside air so that it burns more rapidly. The heat is held down on the green coal so it will fire more rapidly. Secondary air

(Continued on page 28.)



KEEP TUBE SURFACES CLEAN—INSIDE AND OUT

Soot and fly ash on tubes slow up the rate of heat transfer and if fly ash is allowed to accumulate it will bridge over the tube area. Scale on the inside of tubes is also a heat insulator which reduces steam plant efficiency.

Government Seeks Dehydration Facts in Research at Beltsville

EXTENSIVE research work on meat dehydration has been under way the past four months at the Beltsville, Md., research laboratories of the U. S. Department of Agriculture. Equipment and methods used have varied somewhat from those employed by meat packers.

Current tests make use of two types of dehydrators on the same product. One advantage is that pre-cooking is avoided. The fresh meat is cut from the bone, excess fat trimmed off and the meat cut into pieces about 1½ in. in diameter. The product is then run through the first dehydrator in the raw form. The first stage of the process utilizes a double drum dryer, with the fresh meat fed between the two heated, revolving drums. Steam at 100 lbs. pressure is fed into the drums and a temperature of 337 degs. F. is maintained.

The drums are geared to make a complete revolution in one minute, leaving the fresh meat in contact with the heated surfaces around 40 seconds. The process removes from 45 to 50 per cent of the moisture, partially cooks the product and also coagulates and shreds it. Scrapers remove the partially cooked and dehydrated meat and it falls into trays beneath the rollers.

From here the meat is transferred to mesh bottom trays, which go into a cabinet dryer for additional drying and cooking treatment. Time varies from two to three hours. A temperature of 160 degs. F. is maintained. Water content at the end of the processing period is around 5 per cent.

A good product is said to be produced by this double process. However, it may have several limitations from the stand-

point of large-scale commercial production, which will be needed to turn out the 60 million lbs. of dehydrated pork which the government wants. One disadvantage would be the double handling of trays at the machine and re-handling of trays after dehydration has been completed. Also, the cabinet type dryer used is a batch proposition, rather than a continuous process. Dehydration time appears to be about double that of continuous process air drying methods being studied by the meat industry. Volume per unit probably would be smaller.

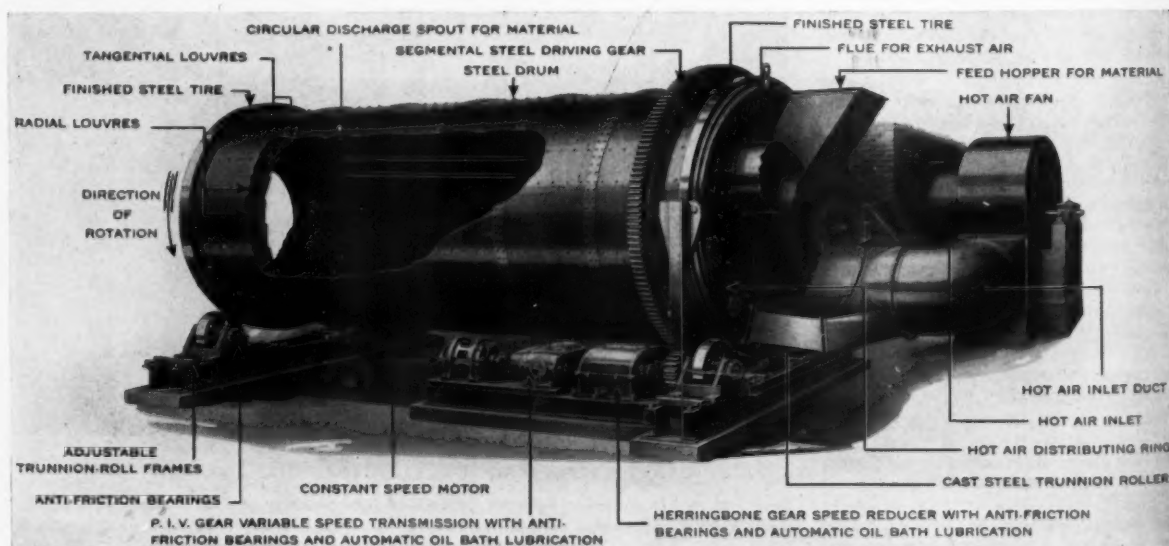
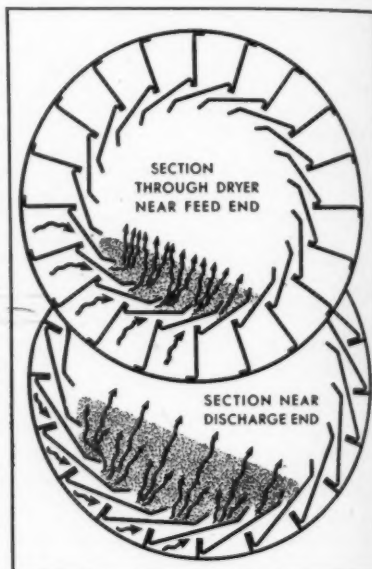
The Department is experimenting with several other types of processing

and has two new types of dehydrators under consideration. Work has been done with pre-cooking the meat in open, steam jacketed kettles and putting it through a cabinet dryer. Three types of cabinet dryers are being used in experimental work at Beltsville, with a fourth type under consideration. Work under way also involves cooking the meat in steam kettles, with and without pressure, and dehydrating in a rotary dryer. An air-flotation dryer is in the blue-print stage. This dehydrator would suspend the meat particles in a blast of heated air from below until dry enough to blow over the top of the air blast tunnel into a receptacle.

Work still remains to be done on cooking and drying temperatures, types of equipment and permissible fat and water content of the finished meat product. The problem of satisfactory packaging materials other than tin is also under consideration at present.

HOW CONTINUOUS-PROCESS DEHYDRATOR WORKS

A continuous-process meat dehydrator occupying a minimum of floor space, capacity considered, is pictured below. It is the Roto-Louvre dryer, made by the Link-Belt Co. Attached to the interior of the outer drum are full length plates projecting radially and tapering in width. To these plates are attached tangential louvres which overlap to form an inner shell. This shell formed by the louvres is of a gradually increasing diameter toward the discharge end and is designed so that the meat does not fall into the hot air channel. Hot air is forced into the space between the two shells and must pass through the meat to find an outlet. Interior construction of the drum prevents avalanching and cascading of the drying meat as drum revolves. Drawing at upper right shows the difference in plate and louvre arrangement of the feed end and the discharge end. This meat dehydrator is manufactured in several sizes ranging up to a machine with capacity of 1,000 lbs. of product per hour.



MPR 169 Amended; Two Packers Given Higher Maximums

COSTS of certain special services, and actual transportation costs, may be added to ceiling prices for sales of beef and veal carcasses and wholesale cuts to the armed forces and to the FSCC under Amendment No. 4 to Maximum Price Regulation No. 169, issued last week by Price Administrator Leon Henderson and effective August 21.

The amendment permits sellers in these transactions to:

1.—Add actual cost of freezing and special packaging when these services are performed according to specifications for overseas shipment.

2.—Add the actual transportation charges in car route sales to the f.o.b. shipping point prices.

The amendment, OPA said, removes factors which tend to discourage sellers from doing business with the armed forces and the FSCC.

Reasons for Amendment

Under MPR 169, as it was drawn, each seller's price for a particular grade and cut applied to all purchasers. Hence the same maximum price which controlled sales to civilian trade also governed sales to the armed forces and the FSCC. However, in many cases specifications issued by the armed forces and the FSCC require that beef be frozen in a specified manner and placed in special types of packages for export shipment. The amendment makes provision for the extra cost of the special methods.

Up to now, sellers have been required to add average transportation charges in the zone of the destination point in car route sales, instead of the actual charges as provided by the amendment.

Amendment No. 4, which follows (italics), amends Sections 1364.52 (b) (5) and 1364.62 (a) (4) and adds Sections 1364.52 (h) and 1364.63 (d):

Section 1364.52 Maximum prices for beef and veal carcasses and wholesale cuts. (b) (5) *Maximum prices in each car route zone shall be determined by adding to the f.o.b. shipping point prices determined under subparagraph (b) (4) of this section the average transportation charge in such zone, except that in sales to the armed forces of the United States or to the Federal Surplus Commodities Corporation the maximum prices shall be determined by adding to such f.o.b. shipping point prices the transportation charge to destination which is actually incurred, which actual transportation charge shall in no instance exceed the highest transportation charge used as the basis for determining the average transportation charge in the zone of such destination point.*

(h) *Adjustment of maximum prices for products sold to certain govern-*

mental agencies to include certain special charges. In any sale of beef or veal carcasses or wholesale cuts to the armed forces of the United States or to the Federal Surplus Commodities Corporation, the seller may add to the maximum prices determined under paragraphs (a), (b) and (c) of this section the actual cost of freezing and wrapping or packaging such products if such products are frozen and wrapped or packaged pursuant to specifications applicable to products for overseas shipment or supply ship delivery: Provided, That the actual cost of freezing shall in no event exceed the lowest commercial rate for such freezing in the market area.

Section 1364.62 Definitions. (a) (4) *"Wholesale cuts" means all cuts and combinations of cuts derived from the dressed beef or veal carcass, including but not limited to: (i) forequarters and hind-quarters and fore-saddles and hind-saddles; (ii) rough and trimmed, bone in and boneless, whole and sliced, (iii) fresh, frozen, cured, pickled, spiced, smoked, cooked, dried or otherwise processed, including ground hamburger and sausage containing any proportion of beef or veal. Kasher wholesale cuts shall for the purposes of Section 1364.52 be regarded as separate wholesale cuts, and kasher carcasses shall be regarded as separate carcasses.*

Cuts of each grade and brand, and in each stage of processing, shall be considered separate wholesale cuts, except that fresh and frozen cuts shall not be considered separate wholesale cuts. Trimmings of each grade and in each stage of processing shall be considered

Article Gives Advice on Dog Food Selection

Helpful information for dog owners who may be confused by recent developments in dog foods are contained in a release prepared by Wilson & Co. entitled "Feeding Your Dog in Wartime." The article describes the principal types of dog foods now in production, listing their components and telling how they are processed. In particular, differences between dehydrated and dry dog foods are explained. Suggestions on shifting the canines to an unfamiliar diet are also given.

"It is well to select a dog food made by a manufacturer with a reputation for quality and one with experience in the preparation of dog food," says the article. "These manufacturers who have available sources of the basic ingredient, such as meat packers, and who have made extensive research in dog nutrition at great expense to themselves, can be depended upon to furnish adequate feeding formulas."

"The many new products now on the market that have little or no nutritional background and are obviously rushed out to take advantage of the present situation will only survive for a short time, but meanwhile, they add to the dog owners' dilemma."

separate wholesale cuts. Each type of canned and packaged meat, made entirely from beef or veal, shall be considered a separate wholesale cut.

In Order No. 7 under MPR 148, the Office of Price Administration has given the White Packing Co., Salisbury, N. C., permission to sell certain pork cuts at the following prices during the April 1 to November 30 period each year:

	Cents per pound
Hams, fresh or frozen.....	28½
Skinned hams, fresh or frozen.....	30
Shoulders, fresh or frozen.....	26½
Loins, fresh or frozen.....	26½
Loins, fresh or frozen of other weights.....	28½
Belies, fresh or frozen.....	21
Boston butts, fresh or frozen.....	29½
Hams, boned and rolled.....	42
Sliced bacon, cellophane wrapped.....	32
Sliced bacon in cartons.....	31
Hockless picnic.....	29
Cottage rolls.....	41½
Dry salt bellies.....	17½

During the period December 1 to March 31, inclusive, the White Packing Co. must observe the ceiling prices established in the regular way under MPR 148.

In order No. 8 under MPR 148, OPA has given the Greenwood Packing Co., Greenwood, S. C., permission to sell certain pork cuts at the following prices during the April 1 to November 30 period each year:

	Cents per pound
Pork loins, fresh or frozen.....	29½
Boston butts, fresh or frozen.....	29½
Picnics, smoked and tenderized, 6/8.....	27
Picnics, smoked and tenderized, 4/6.....	27
Smoked butts.....	30
Boneless butts, smoked.....	35
Loins, smoked.....	32
Shoulders, smoked.....	27
Sliced bacon, Grade 1.....	32
Sliced bacon, Grade 2.....	30
Sliced bacon, Grade 3.....	29
Sliced bacon, Grade 4.....	26
Slab bacon, smoked.....	25

During the period December 1 to March 31, inclusive, the Greenwood Packing Company's maximums on the cuts named above must be 1½¢ per lb. below the prices listed here.

In order to permit resale in Puerto Rico of fat backs at prices which will not result in a loss for wholesalers, Price Administrator Leon Henderson has established a special price ceiling in Puerto Rico for this commodity. This was done through Amendment No. 2 to Maximum Price Regulation No. 183, setting the maximum price for fat backs sold or delivered at wholesale in Puerto Rico at \$15.55 per cwt., and retail at 18¢ per lb.

Mr. Henderson pointed out that the Agricultural Marketing Administration, in collaboration with the Interior Department, recently shipped to Puerto Rico 1,500,000 lbs. of fat backs for distribution through customary trade channels.

The method of pricing set up in the amendment is a temporary measure designed to permit disposition of the pork before deterioration begins.

The amendment established ceilings on sales at wholesale and retail "which are predicated upon the landed cost, and upon fair and equitable margins for both wholesalers and retailers," Mr. Henderson said. The special ceiling does not apply to sales or deliveries of fat backs if they were received prior to August 20, 1942, by a carrier not owned or controlled by the seller, for shipment to the purchaser.

Producers' Detailed Protest on Ceilings

REPRESENTATIVES of livestock producer and farm organizations met with officials of the Department of Agriculture and the Office of Price Administration in Washington this week to protest (see below) the imposition of price ceilings on livestock, but they were told by Secretary of Agriculture Claude R. Wickard that he would support a "workable" plan for such ceilings, while the OPA announced that it was working on ceiling plans for live hogs and cattle at the present time and requested packers to offer suggestions on how such ceilings might be handled with maximum fairness to all concerned (see page 9).

The group was headed by Frank Boice of Sonita, Ariz., president of the American Livestock Association, and was said to represent a majority of western and midwestern cattle, hog and sheep raisers.

Mr. Boice said that the imposition of ceiling prices on live animals would aggravate the present meat shortage situation and "hasten the rationing of meat to consumers," causing a reduction in future meat production. The delegation would urge "a prompt adjustment of inequalities in the present finished meat ceilings in order to place all processors, distributors and retailers

on a nondiscriminatory basis," Mr. Boice added.

The delegation planned to urge a further temporary reduction in purchases of meat for lend-lease until heavier supplies of livestock this fall relieve the domestic meat shortage.

Claude K. McCan of Victoria, Tex., representing the Texas and Southwestern Cattle Raising Association, said the present local shortages of meat were due partially to "the uncertainty created in the minds of the producing livestock industry by the many changes made by the Office of Price Administration in price ceiling orders."

Surprised at OPA Move

Members of the producer delegation expressed surprise at OPA's announcement and said they had understood that OPA intended to explore other means of handling the meat situation before placing maximums on livestock.

The committee of 19 submitted the following reasons in support of its opposition to placing ceilings on live meat animals:

1. WILL CUT PRODUCTION.—We believe the imposition of ceilings on live meat animals would tend to aggravate rather than alleviate the present situation in regard to meat supplies and inevitably curtail the future production of meat animals.

Feeders will reduce feeding in the face of uncertainties. There would be

a tendency to keep calves and yearlings on the ranches and grow them out to heavier weights, which would seriously curtail feeding operations during the coming winter season.

The corn-hog ratio is not now out of balance to increase production. Any unfavorable change in the ratio will reduce production of hogs.

The imposition now of price ceilings on live hogs will break faith with the producers, who responded to the call of the Secretary of Agriculture for greatly increased production of hogs.

2. PUBLIC WELFARE BEST SERVED THROUGH INCREASED PRODUCTION.—Ceilings on live meat animals will discourage production and any discouragement in production is contrary to public welfare.

3. EFFECT OF GRADING.—Ceilings could not be imposed upon live animals except in connection with the grading of such livestock as the means of fixing the price to be paid. In view of the fact that livestock is sold in innumerable price divisions, often with only 5 or 10¢ per cwt. price separations, it is at once evident that no system of grades could be devised which would give adequate consideration to the many factors that now help to determine price. So long as the demand was in excess of the supply the spread would be narrower, with a tendency to benefit the lower portion of any given grade. It would cause count-

(Continued on page 40.)

BLISS BOX and BOTTOM STITCHER

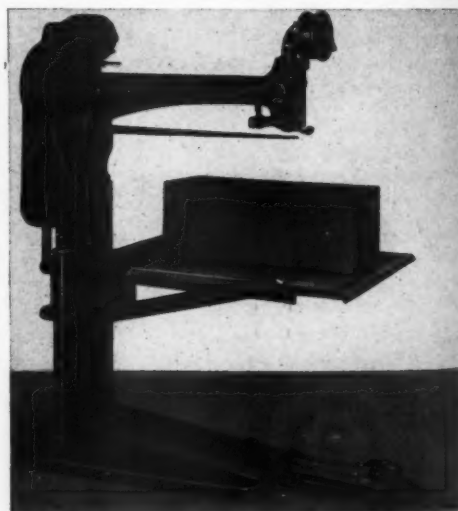
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All the natural goodness and flavoring quality inherent in true natural spices are retained in their purest possible form in *Cream of Spice*. Individual seasonings or blends of C. O. S. are available for Frankfurters, Liver Sausage, Bologna, Meat Loaves, as well as all Canned Meat Specialties.

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In addition to his victory role, The Stange Chef is still able to supply present customers with specific amounts of C.O.S. under provisions of Conservation Order No. M-127. The entire Stange organization and laboratory facilities are at your service... let us suggest ways to maintain your production in spite of certain required revisions necessary.

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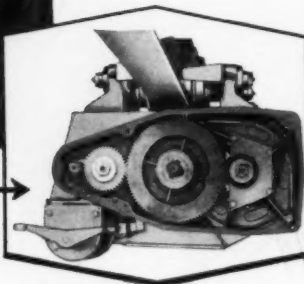
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and the entire hoisting mechanism may be quickly withdrawn! Note the extreme simplicity and precision engineering. Compactness provides utmost headroom and increases lift.

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Whether you require capacities of 1,000 or 15,000 lbs., there's an R & M Electric Hoist *tailor-made* for the job; and it can be equipped with special trolleys to fit any type of monorail. Where greater distances of movement and high-speed transportation are essential, investigate R & M's complete line of Motor-Driven Trolleys.

Your nearest R & M sales and service office will be glad to furnish complete details. Or write today for Bulletin AB900, on special R & M Meat Packers' Hoists.

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U. S. VETERINARIANS PREPARED FOR WAR PROBLEMS—MOHLER

Confidence in the ability of the veterinary profession to keep animal diseases under control despite the great increase in livestock numbers was expressed this week in Chicago by Dr. John R. Mohler, BAI chief. Dr. Mohler, addressing the annual convention of the American Veterinary Medical Association at the Palmer House, also stated that the federal meat inspection service would be able to handle the increased volume of work caused by newly created wartime requirements.



DR. MOHLER

Dr. Mohler explained that these and other added wartime responsibilities can be filled largely through the profession's increased resources of scientific knowledge, trained personnel, organization and equipment that have been built up in past years. He urged veterinarians to give attention to the control of those diseases and parasites that adversely affect production of leather, animal casings for surgical sutures, and sheep pelts needed for aviators' suits. Keeping up production in these lines is as important as maintaining food production at high levels, he emphasized.

Livestock Sabotage

Two livestock sabotage possibilities were cited in a talk by Dr. Mark Welsh, Maryland state veterinarian. One is the danger of enemy agents spreading virulent cholera, or other disease germs in areas of heavy livestock production. The other danger is unwitting livestock sabotage by livestock owners attempting to apply drugs and serums.

A comprehensive wartime meat display was a feature of the exhibit hall at the convention. Arranged by Col. James E. Noonan, sixth service command veterinarian, with the cooperation of the National Live Stock and Meat Board, the American Meat Institute and the Army Quartermaster Corps, it showed the various ways the Army is handling its beef, pork, veal and lamb. There was also a complete display of canned meat items and a wax model exhibit showing a typical dinner menu for an American, Chinese, Italian and Japanese soldier.

BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

Up and down the MEAT TRAIL

J. L. Brennan, Swift K. C. Superintendent, to Retire

John L. Brennan, who began work for Swift & Company in 1893 as an office boy, and over a span of almost half a century rose to the position of superintendent of the company's Kansas City plant, will retire on September 1, it is announced. Mr. Brennan's rise from a \$5.40-per-week job to the position of supervision over 2,500 men at the plant constitutes a story of ambition and perseverance triumphing over obstacles in the best Horatio Alger tradition.

He went to work for Swift at an early age following the death of his father. At the time, the Kansas City plant of Swift & Company, the first company unit outside Chicago, was just five years old. After remaining a messenger boy one year, Mr. Brennan was transferred to weighing livestock. Becoming a foreman after six years with the company, he was promoted to division superintendent in 1907 and to assistant superintendent ten years later. He has been superintendent of the plant since 1920.

During the disastrous flood of 1903, which wiped out scores of businesses, water inundated the livestock pens and rose to the second story windows. Transportation came to a halt. But young Brennan, undaunted, went to the plant in a rowboat. Following no working schedule, he was on the job day and night for weeks in the task of rehabilitation.

After his retirement, Mr. Brennan plans to divide his time between his home in Kansas City and his Jefferson county farm.

Cudahy, Houston Packing Get "Minute Man" Flags

The United States Treasury Department has awarded the Minute Man flag to the general office of the Cudahy Packing Co., Chicago, in recognition of the fact that 97 per cent of the office personnel are buying war savings bonds through the payroll deduction plan. All Cudahy plants, with a total payroll of over 12,000, and many of the company's branches and produce houses throughout the country have now been awarded the flag.

Formal presentation of the flag and the accompanying certificate of merit was made in the presence of the 350 employees on August 20 by John G. Callahan, deputy administrator of the Treasury's war savings staff, at a ceremony held in the company's headquarters at 221 N. La Salle st. M. L. Schoen of the Treasury Department was master of ceremonies. Addresses were delivered



BRRRRR!

Rather cold treatment for attractive Miss Roeline Kirkland, John Morrell & Co. employee, but just the thing to preserve the quality of household greases being collected by the nation's packers and renderers. Morrell has inaugurated a campaign in its Ottumwa territory to persuade housewives to adopt better storage conditions for the waste fats until they turn them in to their retailers.

by Frank Madden, general attorney for the company, Mr. Callahan and E. A. Cudahy, the company president. On behalf of all the employees, the flag was presented to four members of the organization who had distinguished themselves in the war bond campaign.

The Houston Packing Co., Houston, Tex., recently was awarded the Minute Man flag for its support of the payroll allocation plan of war bond purchases. G. L. Childress, general manager, reports the company's participation in the plan is 100 per cent.

Truck Drivers Strike; Army Takes Over Own Deliveries

Army quartermasters on August 19 took over the trucking of meat supplies to southern California military units from the Los Angeles plant of the Cudahy Packing Co. when 75 truck drivers employed by the firm struck for a pay increase of 10c an hour. The tie-up was precipitated by the AFofL drivers while a War Labor Board decision was being awaited on a 20c-per-hour wage increase demand by a CIO affiliate for 1,000 other company workers.

Personalities and Events Of the Week

Seventy guards at the Chicago plant of Armour and Company this week were sworn into the civilian auxiliary complement of the military police, marking the city's first such induction of industrial plant policemen. The guards will continue on duty at the Armour plant but are a part of the Army, inasmuch as they have subscribed to certain articles of war and if an emergency arises will act directly under army supervision.

Three meat packing plant truck drivers with a combined driving record of 36 years and 1,525,000 miles without an accident recently signed up at Ft. Worth, Tex., as drivers of armored equipment for the Thirteenth Armored Maintenance Battalion.

Frederick Neil Phillips, 57, manager of the Dothan Packing Co., Dothan, Ala., died at his home there on August 17. His survivors include the widow, two daughters and a son.

Alabama Packing Co. was among the business firms which voluntarily contributed 100 per cent to an \$8,000 fund which will be used to defray operating expenses of the Jefferson county defense council for the balance of the year. The plan is based on a contribution of two cents per month per employee.

Julius Lipton, president, Aromix Corp., Chicago, writes that he is having "a wonderful vacation" at Manitou Springs, Col.

More than 6,000 employees, retired workers and their families attended a giant picnic staged by the Omaha plant of Swift & Company on August 18. Speakers at the gathering, which was held at Elmwood park, included L. O. Barr, general manager, and G. H. Rydman, superintendent.

State's attorney Ivan J. Hutchens recently filed foreclosure proceedings in the circuit court at Decatur, Ill., against the old Danzeisen Packing Co. property, in an effort to recover back taxes and penalties totaling \$15,015.43. The petition asks the court to determine the legal owner of the property, which is now occupied by Foster's, Inc.

Since the initiation of the household grease salvage campaign in Memphis, Tenn., the city's housewives have turned in approximately 20,000 lbs. of waste fats to their butchers. "However, the campaign is just getting off to a good start," declares M. S. Strauss, general manager of the Memphis Packing Co., who is chairman of the local waste fat conservation committee. The Memphis

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Butchers Abattoir has charge of collecting the waste fat from retail stores.

With 95 per cent of its 140 employees enrolled in the payroll deduction plan of war bond purchases, the Hollywood refinery of the Cudahy Packing Co. at Memphis, Tenn., was recently authorized to display the coveted Minute Man flag.

D. R. Kincaid, receiver for the Stedman Co., Ohio meat packing firm, filed his report of the sale of the assets of the company in the common pleas court of Athens county, O., recently. Hearing on the report was to be held on August 19.

Grand champion calf of the eleventh annual Tri-State 4-H club calf and hog show and sale at Evansville, Ind., a 1,005-lb. Angus steer, was purchased by William E. Baker, vice president of Servel, Inc., for 70c per lb., bringing a total of \$703.40 to its young owner. The animal was slaughtered and dressed for Swift & Company, to be served to men of the armed forces at the Evansville Red Cross canteen.

S. M. Laske, an employee of the Plankinton Packing Co., Milwaukee, was announced as winner of \$100 at the close of the first half of the company's special award suggestion plan contest.

A. C. Bolz, executive vice president and general manager of Oscar Mayer & Co., Madison, Wis., on August 21 accepted a Minute Man flag and membership certificate from Frank Kuhl, Wisconsin Treasury Department representative, for the participation of more than 90 per cent of the firm's 2,650 Madison employees in the payroll deduction plan of war bond purchases. Oscar G. Mayer, Chicago, president of the organization, was among the speakers at the ceremony.

Thomas J. Holmden, 71, vice president of the Theurer-Norton Provision Co., Cleveland, O., passed away on August 23 after a protracted illness. Member of an early Cleveland family, Mr. Holmden was prominent for many years in the city's real estate and banking circles. Interment was in Riverside cemetery.

A permit has been issued to Swift & Company for construction of a second story to the company's unit at Watertown, S. D., which should be completed around September 1, according to J. E. Glenn, local manager. The new quarters will augment present dressing room facilities.

The firm of H. Luetzow & Sons, Lake Mills, Wis., which advertises that it will ship its "Home-Made" meat delicacies "anywhere in the U. S. A.," is reported to have built up a considerable mail order business. Products in which the firm specializes include hams, bacon, mettwurst, pork sausage, lard and other items.

Reorganization of the Waseca Processing Co., Waseca, Minn., as the Waseca Rendering Co. has been completed. Incorporators are M. M. Atkinson of Waseca and Edward Munson and George Barnes of Redwood Falls, Minn. Mr.



ARKANSAS PACKING FIRM BACKS BOND DRIVE

Little Rock Packing Co., Little Rock, Ark., is cooperating with the Treasury Department's request for local sponsorship of 24-sheet posters promoting the goal of 10 per cent of income for war bond purchases. C. Finkbeiner, another meat packing firm located in the Arkansas capital, is also participating in the program. The above poster points out the number of torpedoes which the county's war bond quota will build.

Atkinson also heads the Chippewa Falls Rendering Co. at Chippewa Falls, Wis. The Waseca plant was organized in 1935.

William Noroski, assistant manager of the Charles R. Noroski organization at Homestead, Pa., has returned from a pleasant week's vacation at Euclid Beach, Cleveland, O.

Milton G. Gage, real estate department, and A. A. Dacey, executive department, Wilson & Co., Chicago, were visitors in New York during the past week.

N. M. Adam, research and technical department, Wilson & Co., Chicago, was a visitor in New York during the past week.

Officers of John Morrell & Co., Ottumwa, Ia., have announced the appointment of Helen E. Archer as chemist in charge of nutritional research. She will work under the direction of Dr. Charles E. Gross, head of the Morrell laboratories. Miss Archer, who has been granted a master of science degree in biochemistry by Pennsylvania State College in 1941, has recently been a nutrition assistant in the agricultural experiment station at the University of Arizona.

Assets of Maier & Co., Chicago-sausage manufacturing concern, are being offered for sale by Michael Fahy, 160 N. La Salle st., who has been designated receiver for the bankrupt concern and is now operating it. Bids will be received at Mr. Fahy's office up to 9:30 a.m. on August 31. If a satisfactory bid is not received, the receiver will ask leave to sell the property at public or private sale.

In a recent "Heroes' day" edition of the Houston Post, the Port City Stock Yards and its affiliated companies published an honor roll of 20 men now in the armed services.

Fred J. Beard, who recently joined the staff of the Agricultural Marketing Administration at Washington, D. C., after supervising meat investigation work at Iowa State College for the past ten years, will be in charge of work in livestock and meat standardization in the market news and grading division of AMA's livestock branch. Prof. Beard went to Iowa State from Oklahoma A. & M. College, where for 13 years he was on the animal husbandry staff in charge of livestock marketing and meats work.

Paul V. Smith, for the past several years local sales manager for packers' cans, Continental Can Co., in the Syracuse, N. Y., district, has reported for duty as a first lieutenant in the Army Air Corps, officially entering the service on August 1. He joined Continental Can Co. at its Chicago offices in 1922.

The OPA announces the opening of a new price division office for the Chicago metropolitan area to facilitate contacts with business men in the Chicago district. This office, at 228 N. La Salle st., has jurisdiction over Chicago and suburbs only, while the office at 20 North Wacker drive supervises the work in seven states.

Reports from his young son regarding the fine run of king fish have taken R. W. Earley, New York packinghouse broker, to Shelter Island, N.Y., where he will spend a few days with his family.

The Great Western Packing Co. and the Sterling Meat Corp. of Vernon, Cal., were certified by the BAI recently and are now operating under federal inspection. This brings to a total of five the number of independent plants in the Los Angeles-Vernon area which have recently received BAI certification. The others are Luer Packing Co., Coast Packing Co. and Merchants Packing Co.

Industry Will Meet QMC Men at Special Meeting

"From industry to the soldier via quartermaster" is the theme of a special meeting and exhibit sponsored for



BRIG. GEN.
BARZYNSKI

industry by the Chicago Association of Manufacturers' Representatives, scheduled for the Sherman hotel, Chicago, September 14. The exhibits will be open at 4 p.m. and will be in charge of officers of the Chicago Quartermaster Depot. A dinner will follow at 6:15.

Brigadier General Joseph E. Barzynski, commanding general of the depot, will explain how the various divisions, departments, sections and branches operate as a whole in order to effect the meaning of the word "depot"—and in substance its effect on the civilian and military organizations.

One of the tractor and trailer units of Central Truck Lines, Tampa, Fla., which recently established the first regularly scheduled refrigerated truck service in the state. With deliveries curtailed by gasoline rationing, Florida meat packers have found the service extremely useful. The trailer is equipped with four Kold-Hold plates whose refrigerating unit is driven from the left rear wheel, by means of a V-belt and pulley arrangement replacing the conventional gasoline motor.



NEW REFRIGERATED SERVICE FOR FLORIDA PACKERS

A complete line of the foods and materials purchased through the Chicago Quartermaster Depot will be exhibited. Among those of the staff who will be present to meet and address manufacturers will be Col. Rohland A. Isker, in charge of the subsistence research laboratory; Lieut. Col. Crosby N. Elliott, in charge of the procurement division of the depot; Lieut. Col. Jesse H. White, in charge of the meat and dairy section of the subsistence research laboratory; Lieut. Col. John W. Fraser, in charge of the packinghouse products section of the depot, and Capt. Robert R. Melson, in charge of the packaging section of the research laboratory.

CUBA SETS CEILINGS

Prices prevailing the second week in March have been established by the Cuban government as wholesale and retail ceiling prices for many commodities, including edible oils and fats and meat. Provision is made for adjustments in prices which do not "justly compensate distributors" and when "adequate production is curtailed."

Come to GEBHARDT for efficient, low-cost repair!



Proper care of your present refrigerating equipment is doubly important these days we recommend an immediate check-up of brine spray decks, brine spray tunnels, side wall brine spray, direct expansion pipe coils, brine circulating systems and high-velocity blower units. A replaced part now may save a costly product-loss later on come to GEBHARDT, manufacturers of Gebhardt Cold Air Circulators for economical, efficient air conditioning.

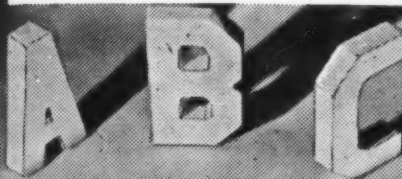
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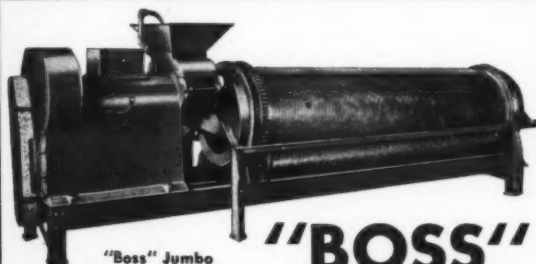
is as EASY AS



Stop the cracks, fissures, crumbling and disintegration before neglect makes "bomb craters" of your plant floors. Repairs made in time save money and eliminate hazards. Keep a supply of Cleve-O-Cement on hand for instant use. Any "handy-man" can apply it. Cleve-O-Cement is unlike anything you have ever used. Not an asphalt composition. Dries hard overnight and ready for heavy traffic next morning. Waterproof, slipproof, resists lactic acid. Get complete details on the Cleve-O-Cement Free Trial Offer. Write today.

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CLEVE-O-CEMENT



"Boss" Jumbo
Hasher and Washer

"BOSS"

JUMBO OFFAL HASHER AND WASHER IN COMBINATION

Hashing of materials to reduce them to uniform size for efficient, complete disintegration in the cooker is a very essential part of the rendering process.

Washing, too, is of utmost importance for removing all foreign, detrimental elements from the materials.

"BOSS" gives Best Of Satisfactory Service

The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio
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824 Exchange Ave., U. S. Yards, Chicago, Ill.



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The combination of skill and ingenuity that comes from long experience is the reason for the "Know-How" behind every United's installation.



For more than three decades United's engineers have contributed to the progress of scientific insulation and installation.

Today, United's research continues . . . ever keeping pace with advanced refrigerating developments.

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Manufacturers and Erectors of Cork Insulation

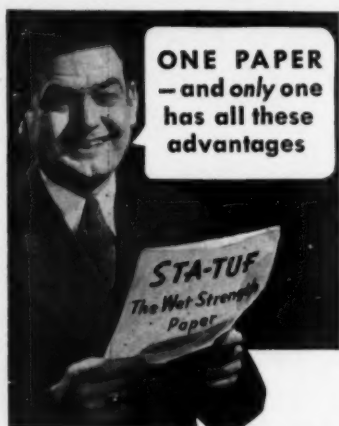
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Hartford, Conn.
Indianapolis, Ind.
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Milwaukee, Wis.
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★ DURABLE . . .

will stand up under any amount of rough handling in packing . . . shipping . . . unloading.

★ NON-PULPING . . .

retains its strength indefinitely . . . even when in contact with moisture for long periods.

★ WET-STRENGTH . . .

no amount of moisture or water can affect the strong, durable quality of STA-TUF.

★ NON-STICKING . . .

Sta-Tuf does not stick to meats. Comes off like a piece of cloth. Eliminates "picking".

★ PERMITS BREATHING .

meats wrapped in Sta-Tuf do not smother . . . or sweat. Valves off excess moisture . . . preserves bloom . . . prevents mould. An ideal wrap for hot-weather shipments.

★ COSTS LESS . . .

actually Sta-Tuf is less expensive than many less protective papers. Much less when you figure the savings in extra sheets per pound.

Try Sta-Tuf on a trial basis. You'll never be without it after you've once seen these exclusive qualities in action. Write for generous samples.

If you are worried about paper service, paper shortages, or any other paper problems why not put them squarely up to us? It's our business to solve your paper problems.

Consult us about wrappings for your Government contracts.

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CHICAGO

Waxed, Oiled and Wet-Strength Papers

PLANT ENGINEER FINDS NEW MATERIAL FOR PUMP VALVE DISCS

REPLACEMENT of pump valve discs is becoming a problem in meat packing plants—especially those with low priority ratings. Two of the materials generally used, rubber and bronze, are strategic war materials and now require high priority ratings.

The plant engineer of one midwestern packinghouse has hit on a material for pump valve discs that is still available under low priority ratings. In addition, the material has a number of advantages over both rubber and bronze. The engineer is J. S. Warren of the Reliable Packing Co. of Chicago, whose firm which is not under FSCC or army contracts, some time back found that securing rubber or bronze valve replacement parts was more than difficult. Looking over the field of possible substitute materials, Mr. Warren finally settled on Micarta, a composition product used in making



DISC INSTALLED

CLOSEUP OF DISC

silent gears. So far as he was able to learn, no one was making pump valve discs of the material; it was necessary, therefore, to have his supplier cut out the discs to order.

First installation of the new discs was in the plant's boiler feed pumps. Operating under 125 lbs. pressure, 24 hours a day, these valves take quite a "beating" from both pressure and heat. The rubber valve discs formerly used had to be replaced every month or so. In using rubber discs, the main difficulty has been with the center hole, through which the lug passes and upon which the valve moves with the pulsation of the pump.

Theoretically, the valve should move out the same distance on all sides. Actually, due to the flow of water through only part of the pipe, one side of the valve disc moves farther than the other. This wears the center hole and eventually the valve disc becomes so much off-center that leaking occurs between the center slots in the valve face and the enlarged hole of the valve disc, necessitating frequent replacement.

Discs Stand Up Well in Service

The first Micarta valve disc installations have been functioning without replacement for several months. Ordinarily, three rubber disc replacements would have been made in the boiler feed pumps in the same period of time. When taken off recently for examination, the composition discs showed little noticeable wear. From appearances, they will still last several times longer than valves of the material formerly used. In addition, the composition discs, after heavy use, seat more evenly around the outer edges than did the rubber discs.

Compared with bronze pump valve discs, the composition product also has several advantages. Use of the new disc means less wearing of the valve face than in metal-against-metal installations. With the composition disc there is also less corrosion and sedimentation. Still another factor is the quieter operation of the Micarta discs.

The first installation on the pump handling boiler water at Reliable has been followed by use of the composition disc on the vacuum pump of the lard melter. Here the factor of wear is not so important as in the boiler feed pump, since the melter pump is operated fewer hours a day, but Mr. Warren believes the new discs will prove superior to the rubber product because the hot grease will have less chemical effect than on the rubber installations used previously.

Three-inch valve discs were made for the boiler feed pump, while on the vacuum pump from the lard melter 4-in. valves have been made. Although the first cost of the Micarta valve discs is somewhat higher than the price paid for rubber discs in 1941, this factor is offset by the increased wear and greater availability of the composition product.

LETTERS

to the Editor

The following letters reflect some interesting viewpoints on price ceiling difficulties, as expressed by men in the meat packing industry.

Editor THE NATIONAL PROVISIONER:

Here is a letter I sent on August 22 to Claude R. Wickard, Secretary of Agriculture:

Dear Mr. Wickard:

The following is a telegram I sent you August 15:

"If you want to avoid livestock ceiling, allocation, rationing and maintain wholesale and retail ceilings I suggest that government pay producers difference between March price and current market price."

I want to supplement this by saying that livestock, in comparison with wages and other goods, is not too high and if you contemplate fixing a price for the producers, it should be placed at the highest established market price to date. Undoubtedly the prices will recede this fall and then advance again after January, 1943.

The packer is caught in a ruinous squeeze and his days are numbered. Each day they go broke or quit killing cattle and hogs, and if they do not get relief at once you will have only the largest packers left to sell livestock to, and you will be forced to take their prices. Therefore, in order to protect the producers' fair price, the packer and retailer ceilings and the fundamental structure of ceilings, I suggest that the government pay the producer the difference between the current market price and the price existing when ceilings were placed on packer prices.

In my opinion there is not any simple plan and anything you work out will be rather complicated, but I believe my suggested basis is very equitable and feasible.

I trust I have been helpful and constructive and assure you that I am eager and willing to do all I can personally. Your opinion and reaction will certainly be appreciated.

Yours very truly,

William L. Lavin

It is my hope that you will give it your earnest consideration. Your appraisal and support will be very helpful.

William L. Lavin, Secretary
Canton Provision Co.

• • •

A packer sales representative in New Mexico offers the following suggestion on meat price ceilings.

Editor THE NATIONAL PROVISIONER:

The price ceilings set up by the OPA have so disrupted the salesman's working conditions, that I feel we should offer what we can in the way of ideas for the industry as a whole. It is with this



Chili Brick Mixtures

made with
**Gentry's
Seasonings**

Sell Well in Casings, too

Remember two weeks ago we told you something about Chili Bricks? Well, here's another tip...good one, too...

You can stuff the mixture into sausage casings...big ones...with equally good results. Made this way the dealer can cut off just the weight his customer wants.

So many limitations are being put upon business today...that every sensible plan to increase sales volume and keep up reasonable profits ought to be explored.

This Gentry idea of Concentrated Chili Con Carne...either with or without beans, in Bricks or in Casings...may prove a practical help in building better sales and earnings. Why not write us for further information?

To make a selling-trial batch send for Gentry's Special Test Package of Seasonings which includes a practical, tested formula.

C. B. GENTRY CO.

837 NORTH SPRING ST.

LOS ANGELES, CALIFORNIA

thought in mind that I offer my plan.

STEP 1.—Set price ceilings on all livestock as of a certain date.

STEP 2.—Set up a central zone at the heart of the industry. Use a set of maximum prices based on an average of the prices charged by all packers within that zone.

STEP 3.—Divide the remaining part of the country into zones according to the distances from the Zone 1. Make an average price increase, based on average freight rates to the various points in each zone. Each zone would have its own maximum prices for all operators.

STEP 4.—In consideration of jobbers, sausage manufacturers and retail chains operating three or more stores. They would receive interest on their investment, plus a set maximum profit based on the volume of business they handle.

STEP 5.—In consideration of independent retail operators. It is my belief that they should be separated into three classes: A) Stores with investment under \$5,000 and volume under \$500 weekly; B) Stores with an investment of \$5,000 to \$10,000 and weekly volume ranging from \$500 to \$1,000; C) Stores with an investment of more than \$10,000 and volume of business in excess of \$1,500 per week.

The owner of a store in Class A would be allowed \$50 weekly for his salary. In addition he would receive interest on his investment at a fixed rate amount, plus a maximum net profit based on his volume of business. Class B stores would

ARMY REVISES BONELESS BEEF SPECIFICATIONS

Specifications for army-style frozen boneless beef have been revised again by the Chicago Quartermaster Depot of the U. S. Army Quartermaster Corps, according to the American Meat Institute. The revised specifications are entitled CQD No. 11-D. Principal changes in these specifications relate to a)

be handled in the same manner as Class A, except that the store owners would be allowed \$100 weekly as salary. C class stores would also be the same as A, except that the owner would be allowed a salary of \$150 weekly.

STEP 6.—All operators mentioned in Steps 4 and 5 would turn over their excess profits to the government. These would be in addition to their regular taxes, and also in addition to new taxes.

I like this plan because it does not do away with our way of life. We would still operate on a competitive basis of quality and better selling. With a ceiling on profits for jobbers and retailers we would be able to keep prices at a minimum. This would be true because the retail and jobber dealers would have to be competitive or they would be forced out.

This would be in accordance with the American way of life. Today the clever operator, who can outsell his competitor, has a little the best of it.

PACKER SALESMAN

grades of beef now eligible for use in supplying the Army with frozen boneless beef; b) more detailed instructions have been given on cutting, boning and trimming; c) a new section on freezing has been added; d) the marking prescribed for containers is changed as to wording and specific colors are given to designate the different types of beef.

The new specifications provide that either or both steer and heifer beef may be used in supplying boneless beef to the Army, consisting of three grades: 1) Grade C, low grade, comparable to lower half of AMI grade 3; 2) Grade D, high commercial, comparable to AMI grade 4; 3) Grade E, low commercial, comparable to AMI grade 5.

The Chicago Quartermaster Depot has also issued specifications covering stew: meat, kidney and vegetable, entitled CQD No. 76. The meat ingredients in this meat stew consist of a) pork kidney, and b) beef from canner grade or better from cows, steers or heifers.

FORESEE WAGE CONTROLS

Two-thirds of the business executives in the United States believe price ceilings will have to be revised upwards, and more than four-fifths think ceilings will ultimately have to be applied to both wages and farm products in order to prevent inflation, according to a management poll just completed by *Fortune Magazine*.

THE PREMIER CASING COMPANY

*announces the transfer of
operations to larger quarters*

at

139-141 SOUTH WATER MARKET

Chicago, Illinois

TELEPHONES CHESAPEAKE 2424 - 2425 - 2426

Our new facilities will permit us to serve you in the best possible manner, with the finest of natural casings.

Rath Credit Union, Largest in State, Handles Many Services for Employees

THE largest employe credit union in Iowa and one of the largest in the country is the unit established by workers of the Rath Packing Co., Waterloo, Ia. Started in 1934, the Rath's Employee's Credit Union ended its first year with assets of \$6,183. Latest report shows assets of \$385,063.

The credit union plan as used by Rath workers was pioneered by Edward A. Filene, Boston merchant. One of the main features of its operations is that while membership and benefits are available only to workers, the union is also entirely employe-controlled and managed. In the Rath plant, the credit union occupies part of the commissary department but pays rent for the space it occupies.

Instrumental in getting the credit union started among Rath workers was A. D. Donnell, secretary of the Iowa packing firm. Operation of the union has been mutually satisfactory to workers and to the plant management. Workers are able to secure funds at a rate of 1 per cent per month on the unpaid balance, against loan agency rates of 3 per cent per month. In addition to supplying emergency funds at a moderate interest rate, the arrangement enables workers to retire their obligations systematically. Elimination of salary garnishment and threats of attachment through use of the credit union has done much to improve morale and the feeling of security among workers.

More than 3,000 of the 5,000 Rath workers are members of the union and

eligible to participate. Membership fee is 25 cents. A large number of workers are stockholders; stock ownership is limited to \$2,000. Loans made to members average around \$300, according to John Morris, the treasurer. The borrowed funds are used for many purposes—to retire other obligations, to meet hospital or doctor bills, for home improvements and car purchases. The latter item has decreased considerably in importance since the ban on new car sales to most civilians. To offset this loss in business, the credit union has been considering other possibilities, one of the most favored being loans to members to fill coal bins during the summer.

Although by law the credit union must set aside 20 per cent of net earnings as a backlog against possible losses, the number of poor accounts is negligible. Last year there was a \$5 loan loss on loans totaling \$399,000. Net earnings during the last fiscal year totaled \$16,246.

The Rath credit union is run by a board of directors including nine men, with representation divided among the plant, sales and office forces. There is a supervisory committee of three and a credit committee of three. President this year is Lester Eldridge of the Rath garage. Frank Wiley of the office is vice president and Ted Foster, checker, is secretary. John Morris, one of the four salaried employees, has been treasurer and manager since the organization started.

To put surplus funds to good use, the union recently invested \$50,000 in war bond purchases.



RATH WORKERS FIND CREDIT UNION HELPFUL

Open for business since 1934, Rath's Employee's Credit Union, organized and operated by workers in the Rath Packing Co., has had a steady growth. Today it is the largest unit of its kind in Iowa and one of the large credit unions of the country with assets of over \$385,000. Ralph Morris (right) has been treasurer and office manager of the credit union since it was started.



TRADE MARK

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**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpener and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.



Recent WPB and OPA Orders Affecting the Meat Industry



BEGINNING September 1, consumption of crude rubber, latex, reclaimed rubber and scrap rubber in all civilian products, many of which are used in meat packing plants, will be permitted only on specific allocations by the Director General for Operations, War Production Board. Hog beater belts are among the products for which crude rubber may be consumed upon authorization issued from time to time by WPB.

In recent days the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and statements which affect the meat packing and sausage manufacturing industry.

GMPR.—A more direct method for sellers subject to the General Maximum Price Regulation to establish ceiling prices for classes of purchasers with which they did not deal in March has been established by OPA in Amendment 23 to GMPR. The amendment permits a seller who, prior to March, increased prices to all classes of purchasers to make the increased prices his ceilings for each class as long as he made delivery in March at the higher prices to any of his classes of buyers. Amendment 23 also broadens conditions under

which a seller may put into effect price increases announced during or prior to March, in cases where the seller did not make March deliveries to all classes of purchasers at the higher prices.

TAIL HAIR.—Sale and delivery of cattle tail hair was restricted to the armed services by War Production Board order M-210, effective September 2. WPB said the Navy alone needs more cattle tail hair for bunk mattresses than the domestic supply. Under the order, cattle tail hair may be used only to fill orders for the Army, Navy, Maritime Commission and the War Shipping Administration.

LITTLE PRP.—A new method by which limited users of metal may apply for WPB preference ratings is now being developed. This plan, which will apply to members of the industry purchasing less than \$5,000 worth of critical materials per quarter, is similar to the Production Requirements Plan.

CONTAINERS.—In order to clear up misunderstanding in regard to the packing of commodities for Army use, WPB has issued the following statement: The Quartermaster Corps has directed all depots not to ship any items overseas in corrugated or solid fiber boxes unless the boxes are overpacked in nailed wood

or wirebound wood boxes. Emergency C, D and K rations are to be overpacked in nailed wood boxes. . . . Contractors are expected to make deliveries of all Quartermaster supplies in containers as specified in awards. Provisions of Order M-86a have not been changed. Items delivered to Quartermaster Corps in fiber will be overpacked in wood at Army depots.

TRUCKS.—The full police power of New York state will be mobilized to enforce truck conservation orders of the Office of Defense Transportation under an agreement between ODT and the N.Y. state war council. It is expected, ODT has announced, that similar understandings will be reached with other states with a view toward more effective enforcement of its orders.

PRICE ADJUSTMENT.—If food products for which ceiling prices are determined under General Maximum Price Regulation are now packed in new type containers rather than in tin, the seller can adjust his maximums to his new costs by a formula established in Amendment No. 7 to Supplementary Regulation 14 to GMPR. Where the contents of the new container are the same by weight or volume as the contents of the tin container, the new maximum shall be determined by: 1) Subtracting from his maximum price for the food product in the tin container the current net cost of the tin container and, 2) adding to this figure the current net cost of the new container.

LUMBER.—Under conservation Or-



MAKE THIS HANDY
**PORK SAUSAGE
ROLL**
OUT OF YOUR PORK
SAUSAGE MEAT

CASING COST
ONLY 1/4c PER LB.



Handy? You bet! Retailers need not weigh out the meat or use special containers. The housewife merely zips back the casing, cuts patties as wanted . . . no forming . . . then keeps what's left in the casing, fresh and free from ice-box odors. No wonder PORK SAUSAGE ROLLS are replacing bulk sausage meat!

You gain these advantages for your product plus handsome printed trade-mark identification for only 1/4c per pound. ZIPP Casings are the only casings that retard spoilage because they "breathe" and allow gas to escape. Write today for samples . . . and inquire about ZIPP Casings for hard sausages.

IDENTIFICATION, INC.

4541 N. Ravenswood Ave.

Chicago, Illinois

IT'S SO!...by "Mac the Meat Man"



1 OUNCE **MAPLEINE**
BRINGS OUT MEAT AND
SPICE FLAVOR IN
100 LBS. LIVER LOAF -

BOTH DRY AND BRINE-
CURE HAMS SELL
BETTER IF MAPLEINE
IS ADDED TO THE
CURE - FINE TOO
FOR PUMPED HAMS!



MANY packers have found Mapleine a real aid in meeting today's problems. It brings out full meat and spice flavors. Mapleine works equally well in aqueous solution, in sugar or salt solids. It is not changed by time, temperature or meat packing processes. Use Mapleine in your formulas or send for 14 free profit-making formulas. Plus free try-out bottle. Write Crescent Mfg. Co., 664 Dearborn St., Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
Brings Out Natural Flavor of Meat

der M-208, effective August 27, WPB has placed rigid control on distribution and use of all types and grades of soft wood lumber. The order is of particular interest to users of sawed lumber boxes; it does not apply to plywood or veneer. All purchase orders for soft wood lumber are divided into four classes based on their relative importance to war and civilian economies. Purchase orders for lumber for construction of boxing, crating, packing, etc., for shipment of material, either direct or through intervening persons to Army, Navy or lend-lease, are assigned an AA-2x rating, unless a higher rating has been assigned. Purchase orders for lumber for crating, boxing, etc., for meats and lard for civilian use are assigned a rating of A-1a. Similarly, a rating of A-2 is assigned to lumber for boxing or crating canned foods. These ratings apply to lumber used by the manufacturer of shooks and boxes and not to the boxes and shooks themselves. The ratings will be applied to orders for lumber by shook and box manufacturers. An A-1a rating is assigned also to lumber sold for maintenance and repair of industrial plants.

TO ISSUE NUTRITION JOURNAL

Establishment of *Nutrition Reviews*, a new monthly journal devoted to the science of nutrition, was announced recently by Charles G. King, scientific director of the Nutrition Foundation, Inc. The publication will be edited by Dr. Frederick J. Stare, assistant professor of nutrition and biochemistry at Harvard University, under the supervision of a committee representing nutrition research and medicine.

Purpose of the journal, according to the announcement, will be "to bridge the gap between basic research findings and their acceptance with confidence, on the part of those who deal with the public, to enable them to keep abreast of current progress and to have available an unbiased, authoritative review of current research literature."

E. B. Pickett, chief chemist in charge of research for the Beech-Nut Packing Co., has been added to the foundation's food industries advisory committee.

FLASHES ON SUPPLIERS

VILTER MFG. CO.—Recognition of outstanding war production work in the form of the joint Army-Navy award has been accorded the Vilter Mfg. Co., Milwaukee.

PREMIER CASING CO.—Premier Casing Co. is now located in new and larger quarters at 139-41 S. Water Market, Chicago. The firm formerly was located at 844 West Erie st. It is headed by Milton Goldberg, who has as his associates Dan Summer, Herman Goldberg and John Hax.

YORK ICE MACHINERY CORP.—Ralph B. Meisenhelder, assistant to the president of York Ice Machinery Corp., has been appointed director of war contract progress. Duties will consist of coordination and liaison responsibilities within the sales, engineering, manufac-

turing, administration and war materials divisions, according to S. E. Lauer, president of the corporation. . . . W. H. Long, member of the sales promotion and advertising department, has been commissioned an ensign in the U. S. Naval Reserve. He reported August 1 to Cornell University for a training period. . . . Effective August 3, the new address of the Pittsburgh branch of York Ice Machinery Corp. is the Hostetter bldg., 7 Ferry st.

STEIN, HALL & CO., INC.—Oliver H. Clapp has resigned as an assistant vice president of Stein, Hall & Co., New York, manufacturers and distributors of starches, gums and dextrines, to become associated with the Defense Supplies Corp., Washington, D. C. Mr. Clapp has been in charge of the burlap division of the company's foreign department since last December.

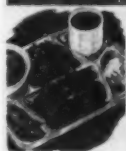
PAY TRIBUTE TO INDUSTRY WAR EFFORT

The accompanying advertisement, appearing in color in a number of leading consumer magazines, is one of the opening guns in a new series of institutional advertisements by Armour and Company which will depict the vital role being played by the meat packing industry in the nation's war effort. The ads will dramatize the fact that Uncle Sam's soldiers, sailors and marines are the best fed fighting forces in the world, and stress the importance placed by military commands on meat as a fighting food. They also point out that there may be temporary shortages in certain meats at home "because boys in service come first."

Meet the best fed fighters

in the world—

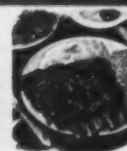
the U. S. Soldier, Sailor and Marine!



ARMOUR CORP.—The meat packing industry is the backbone of the nation's war effort. It provides the food that keeps our fighting forces in the best of health.



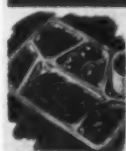
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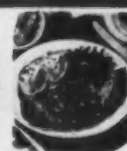
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ARMOUR CORP.—The meat packing industry is the backbone of the nation's war effort. It provides the food that keeps our fighting forces in the best of health.

Army Navy Civilians

Beef should have the very best protection. Our stockinettes and beef wrapping cloth will give you this protection.

WRITE TODAY FOR SAMPLES AND PRICES

IMMEDIATE DELIVERY

CINCINNATI COTTON PRODUCTS CO.

CINCINNATI, OHIO

CLOVE-NUTS

Give your minced ham, spiced ham, ham sausage and luncheon meats that baked ham flavor.

Write for free samples

MEAT INDUSTRY



SUPPLIERS, INC.

4432-40 S. Ashland Ave.

CHICAGO, ILLINOIS

Packer Power Plant

(Continued from page 11.)

will not affect the CO₂, since the air put in over the grate will displace an equal amount coming through the grate.

ASHES AND CLINKERS.—Ashes and clinkers on side and bridge walls retard draft, cut down available grate area and waste fuel.

GRATES.—Grates which are unsuitable for the kind of fuel burned or burnt grate links, cause loss by allowing unburned coal to fall into the ash pit. This loss is increased when poker and slice bar are used carelessly and too frequently. A rough test to determine the amount of coal lost through grates is to throw a pail of water over a pile of ashes. The unburned coal is easy to distinguish.

When siftings are burned with green coal, holes develop in the fire and permit air to blow through. Banked boilers can be carried with siftings and addition of little fresh coal.

STOKERS.—Stokers are a good investment even in small meat plants. They save coal by even and proper firing in relation to the boiler load being carried.

However, unless the gate is the same height, the coal is not fed evenly into the furnace. Short tile and burnt gate shoes permit uneven feeding and the fires do not tail out evenly at the ends of the grate. This permits ingress of cold air and lowers the CO₂ and the overall efficiency.

DRAFT.—Draft gauges should be used on more meat plant boilers. The draft which gives the best results can be determined and maintained.

ASH PITS.—Pits clogged with ashes retard draft and increase the danger of damaging grates. Ash pits should be kept clean.

BOILERS ON BANK.—No more boilers should be kept on hot bank than are required to handle peak loads.

AUXILIARIES.—Many packing-houses should replace motor-driven feed water pumps, house pumps, ammonia compressors, etc., with steam-driven machines and provide for the use of the exhaust steam from these units

for heating, cooking and other processing purposes.

MAINTENANCE.—Boilers should be kept fit by thorough cleaning and repairing. Brickwork, arches, dampers and many other parts require frequent inspection. A boiler should never be put back on a line after having been taken down for cleaning or repairs until it has been thoroughly inspected and all defects have been remedied. Irregularities noted in any boiler while it is on the line should be set down in the log so they can be taken care of when the boiler is shut down.

CLEANLINESS.—The power plant should be kept clean. Dirty and ill-kept engine and boiler rooms are usually inefficient. A clean plant generally indicates that the equipment is being cared for, and that the man in charge is operating the power department efficiently.

WATER.—Waste of hot water and steam cuts into the coal pile and the packer's pocketbook. Leaky faucets should be made tight. No hot water outlet should remain open after the need for hot water has passed. Responsibility for preventing steam and hot water waste should be placed on the foremen of the departments.

PRIVATE TRUCK REGULATIONS

The suggestion that heads of the ODT and the OPA consult with representatives of industries employing private motor trucks before making any more regulations affecting private carriers is contained in a resolution passed by the directors of the National Council of Private Motor Truck owners.

Stressing the difference between "transportation" as performed by private carriers and "distribution" in which private trucks are operated, the resolution asks for better appreciation of these differences in order that war regulations may be imposed fairly and effectively. The resolutions were sent to Leon Henderson of the OPA and Joseph B. Eastman of the ODT by A. M. Green, jr., president of the National Council of Private Carriers.

First Dehydrated Beef Purchase Made in July

The U.S. Department of Agriculture has announced its first purchase of dehydrated beef for United Nations' fighting men and other wartime needs. An 80,000-lb. lot of dehydrated beef is included in the July report on purchases by the Agricultural Marketing Administration for the allied nations and other requirements.

A.M.A. officials said the beef purchase marks the beginning of a meat dehydration program designed to increase capacity to 60,000,000 lbs. annually by the end of October. A.M.A. expects to purchase dehydrated pork in quantity this fall when marketings of the new pig crop make larger meat supplies available. A.M.A. does not plan to enter the market for additional dehydrated beef in the immediate future, because of large amounts of beef required by the Army and Navy.

Although A.M.A. bought a smaller amount of meat industry products in July than in the preceding month, the agency purchased 132,144,492 lbs. of canned pork; 37,012,500 lbs. of cured pork and 77,891,544 lbs. of lard.

Purchases of meat industry products by A.M.A. during July and from March 15, 1941 through July 31, 1942:

Commodity	July quantity, lbs.	Cumulative quantity, lbs.
Lard	77,891,544	702,775,118
Pork meat products		
Cured	132,144,492	842,063,748
Frozen pork loins	37,012,500	941,597,960
Frozen pork trimmings	7,067,800	65,536,683
Smoked	1,010,000	3,400,000
Casings	510,000*	4,281,631*
Dried beef		65,500
Beef bungs		527,500
Beef suet	225,000	357,400
Canned corned beef		1,555,200
Corned beef hash		145,800
Barrelled family beef		75,000
Frozen boneless beef		3,187,972
Calves feet jelly		6,727
Canned chicken		5,640,604
Canned turkey		1,275,020
Frozen beef carcasses		591,300
Frozen lamb carcasses		27,000
Frozen veal carcasses		80,000
India mess beef	165,000	335,000
Edible tallow	3,773,500	11,237,100
Salami		900,000
Frozen pork kidneys	1,066,000	1,066,000
Frozen beef kidneys	150,000	150,000
Dehydrated beef	80,000	80,000
Frozen pork livers	524,000	524,000
Rendered pork fat	2,469,000	4,735,250
Oleomargarine	17,977,000	35,054,800

*Bundles

NEW YORK MEAT PACKING CO. INC.

646 BERGEN AVE., WEST-CHESTER MARKET, N. Y. C.



U. S. Government
Inspected Plant No. 176

MANUFACTURERS OF

Fresh Boneless Fat & Lean Beef Trimmings, Briskets & Navels

Fresh Boneless Cow Meat

Fresh Boneless Bull Meat

Fresh & Corned Boneless Beef & Pork for Canners

Rendered Edible Beef Fat in Drums, Tierces & Butter Tubs

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....32	Tallows & Greases...36
Curtail Provisions...32	Vegetable Oils...37
Lard.....32	Hides.....38
L. C. L. Prices.....33	Livestock.....40

Hogs and Pork

HOGS

Chicago hog market this week: Light weights generally steady. Heavies firm to 10c higher.

	Thurs.	Week ago
Chicago, top	\$15.10	\$15.10
4 day avg.....	14.50	14.45
Kan. City, top.....	14.60	14.65
Omaha, top	14.60	14.70
St. Louis, top.....	14.90	15.10
Corn Belt, top.....	14.60	14.75
Buffalo, top	15.75	15.85
Pittsburgh, top	15.50	15.00

Receipts—20 markets
4 days281,000 270,000

Slaughter—		
27 points*	518,091	521,565
Cut-out	180-	220-
results	220 lb.	240 lb.
This week...	—1.40	—1.47
Last week...	—1.49	—1.55

PORK

Chicago carlot pork:

Green hams,		
all wts.	24% @ 25%	24% @ 25%
Loins, all wts.23	@ 28 1/2	23 @ 28
Bellies, all wts.15 1/2	@ 16	15 1/2 @ 16
Picnics,		
all wts.	23 1/2 @ 23%	23 1/2 @ 23%
Reg. trim'ngs..	22 1/2 @ 24	22 1/2 @ 23 1/2

New York:		
Loins, all wts.24	@ 33	24 @ 32
Butts, all wts.29	@ 34	29 @ 33
Boston:		
Loins, all wts.26	@ 31	26 @ 31
Philadelphia:		
Loins, all wts.26	@ 30	26 @ 30

LARD

Lard—Cash	12.90n	12.85b
Loose	11.90b	11.90b
Leaf	12.40n	12.40n

*Week ended August 22.

Cattle and Beef

CATTLE

Chicago cattle market this week: Choice steers, yearlings 25c or more higher. Heifers and medium steers steady. Bulls and cows end 15 to 25c lower.

	Thurs.	Week ago
Chicago steer, top...	\$16.60	\$16.40
4 day avg.....	15.00	14.90
Kan. City, top.....	15.25	14.50
Omaha, top	15.50	15.00
St. Louis, top.....	14.50	15.00
St. Joseph, top.....	15.50	15.25
Bologna bull top....	12.00	12.00
Cutter cow, top.....	9.00	9.35
Canner cow, top.....	8.00	8.50

Receipts—20 markets
4 days263,000 269,000

Slaughter—

27 points*188,816 189,356

BEEF

Steer carcass, good
700-800 lbs.

Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@22.00	20.00@22.00
Phila.	20.00@23.00	20.00@23.00
New York. 20.00@24.00	20.00@24.00	20.00@24.00

Dr. canners, Northern
350 lbs. up.... .14@14 1/4 .14@14 1/4

Cutters,
400@450 lbs.15@15 1/4 .15@15 1/4

Cutters,
450 lbs. up.... .15 1/4 .15 1/4

Bologna bulls,
600 lbs. up.... .15 1/4 .15 1/4

*Week ended August 22.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—August 14	
Total lard	28,284,350
D. S. clear bellies.....	9,549,400

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market quiet but firm.		
Native cows15 1/2	.15 1/2
Kipskins20	.20
Calfskins25 1/4	.25 1/4
Shearlings	2.15	2.15
New York hide trade firm.		
Native cows15 1/2	.15 1/2

TALLOW, GREASES, ETC.

New York tallow steady.		
Extra	8.62 1/2	8.62 1/2
Chicago tallow active, firm.		
Prime	8.62 1/2	8.62 1/2
Chicago greases steady.		
A-White	8.75	8.75
New York greases unchanged.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit pro...	1.07 1/2	1.07 1/2
Blood	5.85	5.75
Digester tankage		
60%	71.00	71.00
Cottonseed oil,		
Valley12% n	.12% b

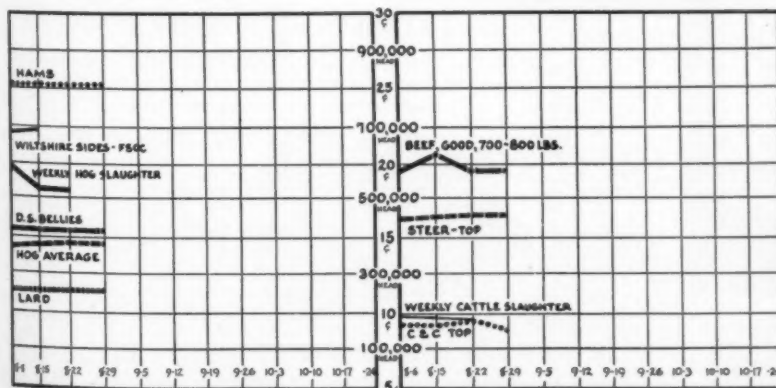
BUSINESS INDICATORS

Wholesale Prices (1926=100)

	Aug. 8	Aug. 9
1942	1941	1941
Food	99.7	86.2
Farm Prod.....	105.4	87.8

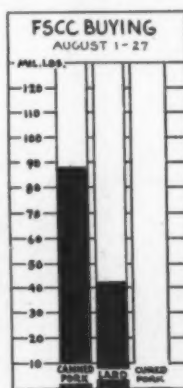
Avg. Hourly Wages

	June	June
1942	1941	1941
Meat Packing...	.807	.738



PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



Processed Meats Output Continues to Run Heavy

ALTHOUGH sausage production in July hit a new all-time high mark (THE NATIONAL PROVISIONER, August 22, page 24), production of other meats was not quite as great as a month earlier. Declines from June were only fractional in most instances and year-to-date totals continue well above comparable totals of 1941.

A smaller volume of canned meat and meat food products was processed in July than in June, but with the exception of "soups," all other items were produced in extremely heavy volume when compared with July a year earlier. The total for pork products canned, at 94,728,213 lbs., was more than twice as large as that of a year ago and there was more than three times as much sausage put in cans as was packed in July, 1941. The canned sausage total was almost 30 million lbs. Total for all canned products, at 169,459,772 lbs., compared with 171,262,694 lbs. in June and only 87,852,152 lbs. in July a year ago.

Sliced bacon production set a new high mark, with over 37 million lbs. produced compared with around 30 million lbs. a year earlier. Almost 212 million lbs.

have been produced in the first seven months of this year, compared with 178

million lbs. in the same period of 1941.

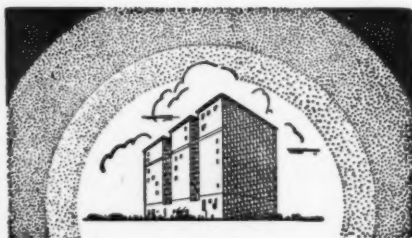
Beef placed in cure at 11.9 million lbs. was only slightly under a year earlier, while the pork total, at 293.5 million lbs., was about 50 million lbs. greater than a year ago.

More than 17 million lbs. of loaf products were made during July, compared with close to 13 million lbs. a year

(Continued on page 32.)

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	July 1942 lbs.	July 1941 lbs.	7 mos. 1942 lbs.	7 mos. 1941 lbs.
Meat placed in cure—				
Beef	11,864,862	11,895,386	84,118,000	69,941,000
Pork	293,470,039	248,947,365	1,895,758,000	1,680,446,000
Smoked and/or dried—				
Beef	6,120,997	5,774,031	41,028,000	35,407,000
Pork	181,036,296	150,947,528	1,049,788,000	986,321,000
Sausage—				
Fresh (finished)	11,343,631	9,233,062	92,125,000	82,319,000
Smoked and/or cooked	78,216,208	63,714,135	419,295,000	367,848,000
To be dried or semi-dried	10,460,033	12,946,746	67,571,000	73,333,000
Total sausage	100,319,872	85,893,943	578,991,000	523,455,000
Loaf, head cheese, chili con carne, jellied products, etc.	17,058,633	12,983,551	96,926,000	77,635,000
Bacon—(sliced)	37,094,139	29,932,191	211,802,000	178,336,000
Cooked meat—				
Beef	806,558	636,342	4,790,000	3,688,000
Pork	26,065,460	24,664,484	153,582,000	154,993,000
Canned meat and meat food products—				
Beef	11,041,231	8,403,975	75,081,000	56,199,000
Pork	94,728,213	42,100,275	574,091,000	235,188,000
Sausage	29,341,095	8,498,512	139,590,000	38,038,000
Soup	6,101,653	10,395,050	162,015,000	175,148,000
All other	28,267,580	18,454,340	206,406,000	114,437,000
Total canned meat	169,459,772	87,852,152	1,157,183,000	619,018,000
Lard—rendered, refined, canned	139,770,882	199,060,593	1,760,798,000	1,414,401,000
Pork fat—rendered, refined, canned	25,623,362	19,143,193	175,473,000	136,818,000
Oleo stock	12,354,580	12,208,447	92,431,000	79,721,000
Edible tallow	8,059,414	6,358,344	48,702,000	38,553,000
Compound containing animal fat	24,562,548	17,510,967	130,094,000	138,493,000
Oleomargarine containing animal fat	3,933,727	3,658,444	32,638,000	29,775,000
Miscellaneous	2,389,052	1,887,481	24,806,000	14,977,000



HOTEL PHILADELPHIAN

•All Rooms completely refurbished and redecorated. You will immediately sense and enjoy its hospitable atmosphere which has marked The Philadelphian as a truly fine modern hotel. Located within a five-minute ride to everything worthwhile, yet away from disturbing noises.

600 ROOMS with bath and radio **\$3.00** up
COMFORTABLY AIR-CONDITIONED
Lounge and Restaurants

DANIEL CRAWFORD, JR., Manager

1015 AND 1017 N. WABASH STS., CHICAGO, ILL.

STEDMAN 2-STAGE GRINDERS

FOR CRACKLINGS, BONES, DRIED BLOOD
TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes —5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER 467 South Dearborn St. Chicago, Ill.

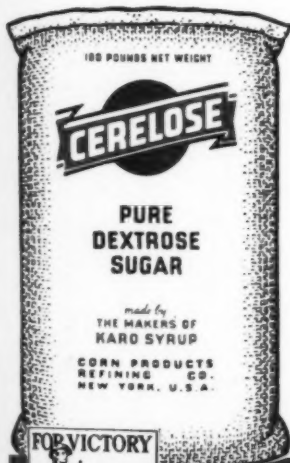


No Help Wanted!

THE parrot is an excellent mimic who readily learns to enunciate words and phrases...

We not only don't need "parrots"—we don't *WANT* them. The most intelligent salesmen we have are those who have sold CERELOSE (pure Dextrose) by letting CERELOSE sell itself—i. e.: its merits, its adaptability, its value as an ingredient in food products.

Cerelose will help develop and protect good color in fresh pork sausage and all cured meats.



CERELOSE *pure* DEXTROSE

CORN PRODUCTS SALES COMPANY

333 N. Michigan Avenue, Chicago, Illinois

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Aug. 27, 1942

REGULAR HAMS		
	Green	†S.P.
8-10	25%	26
10-12	25%	26
12-14	25%	25%
14-16	24%	25
16-18 range	24%	24%

BOILING HAMS		
	Green	†S.P.
16-18	24	25
18-20	23%	24%
20-22	23%	24%
16-20 range	23%	24%
16-22 range	23%	24%

SKINNED HAMS		
	Fresh & Fr. Frzn.	†S.P.
10-12	27	28%
12-14	27	27%
14-16	26 @ 26 1/2	26%
16-18	26	26%
18-20	25 1/2 @ 26	26
20-22	25 1/2 @ 26	26
22-24	25 1/2 @ 26	25%
24-26	25 1/2 @ 26	25%
25-30	25 1/2 @ 26	25%
25/up, 2's inc.	25 1/2 @ 26	25%

PICNICS		
	Green	†S.P.
4-6	23%	24%
6-8	23% @ 23 1/2	23 1/2 n
8-10	23% @ 23 1/2	23 1/2 n
10-12	23% @ 23 1/2	23 1/2 n
12-14	23% @ 23 1/2	23 1/2 n
8/up, 2's inc.	23% @ 23 1/2	23 1/2 n
Short shank, 1/2 c over.		

BELLIES		
	(Square Cut Seedless)	
	Green	†D.C.
6-8	19%	20%
8-10	19%	20%
10-12	19% @ 19 1/2	19 1/2
12-14	17 1/2	18 1/2
14-16	17 1/2	18 1/2
16-18	17 1/2	18 1/2
†Quotations represent No. 1 new cure.		

GREEN AMERICAN BELLIES		
18-20	16 1/2	16 1/2
20-25	15 1/2 @ 16	15 1/2 @ 16

D. S. BELLIES		
	Clear	Rib
16-18	16n	16n
18-20	16	16
20-25	16	15 1/2
25-30	15 1/2 @ 16	15 1/2
30-35	15 1/2 @ 16	15 1/2
35-40	15 1/2 @ 16	15 1/2
40-50	15 1/2	15 1/2

D. S. FAT BACKS		
6-8	+11 1/2	11 1/2
8-10	+11 1/2	11 1/2
10-12	+11 1/2	12
12-14	+11 1/2	12 1/2
14-16	+11 1/2	12 1/2
16-18	+11 1/2	12 1/2
18-20	+11 1/2	12 1/2
20-25	+11 1/2	12 1/2

OTHER D. S. MEATS		
Regular plates	6-8	12n
Clear plates	4-6	10 @ 10 1/2
D. S. jowl butts		10 1/2 @ 11
S. P. jowls		10 1/2 @ 11
Green square jowls		10 @ 11 1/2
Green rough jowls		10 @ 11 1/2
Green skinned jowls, l.c.l.		13 @ 14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 22	12.90b	11.90b	12.40n
Monday, Aug. 24	12.90b	11.90b	12.40n
Tuesday, Aug. 25	12.90b	11.90b	12.40n
Wednesday, Aug. 26	12.90n	11.90b	12.40n
Thursday, Aug. 27	12.90n	11.90b	12.40n
Friday, Aug. 28	12.90n	11.90b	12.40n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	13%
Kettle rend, tierces, f.o.b. Chicago	14%
Leaf, kettle rend, tierces, f.o.b. Chicago	14%
Neutral, tierces, f.o.b. Chicago	13%
Shortening, tierces, c.a.f.	16 1/2

FUTURE PRICES

SATURDAY, AUG. 22, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90	12.90b
*Oct.	12.90b
*Dec.	12.90b
Sales: Sept. 3.				
Open interest: Sept. 33; Oct. 4; Dec. 13; total, 50 lots.				

MONDAY, AUGUST 24, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b
No sales.				
Open interest: Sept. 33; Oct. 4; Dec. 13; total, 50 lots.				

TUESDAY, AUGUST 25, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b
Sales: Dec. 2.				
Open interest: Sept. 33; Oct. 4; Dec. 14; total, 51 lots.				

WEDNESDAY, AUGUST 26, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90	12.90b
*Oct.	12.90n
*Dec.	12.90n
Sales: Sept. 2.				
Open interest: Sept. 31; Oct. 4; Dec. 14; total, 49 lots.				

THURSDAY, AUGUST 27, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90	12.90
*Oct.	12.90b
*Dec.	12.90n
Sales, Sept. 3.				
Open interest: Sept. 29; Oct. 4; Dec. 14; total, 47 lots.				

FRIDAY, AUGUST 28, 1942

LARD—	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b
*Ceiling price.				
(Key: b—bid; ax—asked; n—nominal)				

Meat Processing Heavy

(Continued from page 30.)

earlier. In seven months of this year, 96.9 million lbs. were made against 77.6 million lbs. in the same time of 1941.

The cooked beef total, at 4.8 million lbs. for the first seven months of 1942 is slightly larger than that of a year earlier. However, the cooked pork total for the year-to-date, at 153.6 million lbs., is somewhat smaller than the corresponding total for 1941.

Production of fresh (finished) sausage at 11.3 million lbs. during July compared with 9.3 million lbs. a year earlier. Smoked and/or cooked at 78.2 million lbs. compared with 63.7 million lbs. a year earlier; sausage to be dried or semi-dried totaled 10.7 million lbs. compared with almost 13 million lbs. a year earlier and was the only sausage total that was under a year earlier.

GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the U. S. Department of Agriculture, Agricultural Marketing Administration during July:

	July 1942	June 1942	July 1941
Fresh & frozen—			
Beef	83,116,219	88,719,086	71,262,904
Veal	1,159,181	1,124,287	1,020,139
Calf	111,372	10,015	130,476
Lamb	2,900,521	2,704,140	2,402,192
Mutton & yrlg.	228,421	282,479	225,182
Pork	407,348	300,482	607,674
Cured—			
Beef	166,248	284,311	199,705
Pork	837,473	837,822	999,771
Sausage	666,958	588,657	606,513
Other meats & lard	398,717	410,074	435,960
Total	89,992,457	95,061,353	77,878,518

These totals exclude gradings for F.S.C.C.

HOGS STILL CUTTING AT HEAVY LOSS

(Chicago costs and prices, first four days of week.)

Cut-out results on hogs showed little change this week compared with a week earlier and all weights were deep in the red. Losses on light and medium weights were not quite so severe as a week earlier, for live hogs were slightly lower. However, heavy hogs moved to top position on the Chicago market and here the test showed a slightly greater loss. Again, there was no change on green cuts with all quoted at ceiling levels.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
Pct.	Price	Value		Pct.	Price	Value		Pct.	Price	Value	
live	per	per		live	per	per		live	per	per	
wt.	lb.	cwt.	alive	wt.	lb.	cwt.	alive	wt.	lb.	cwt.	alive
Regular hams	13.90	24.8	\$3.45	13.90	24.1	\$3.35	13.70	23.5	\$3.22		
Picnics	23.5	1.32	5.60	23.5	1.28	5.40	23.3	1.26			
Boston butts	4.90	29.0	1.16	4.10	29.0	1.19	4.00	29.0	1.16		
Loins (blade in)	9.80	26.8	2.63	9.60	26.1	2.51	9.60	25.0	2.40		
Bellies, S. P.	11.00	19.2	2.11	9.70	19.1	1.85	7.60	17.0	1.29		
Bellies, D. S.	2.00	15.0	.30	4.00	15.0	.60		
Fat backs	1.00	10.1	.10	8.00	10.6	.32	4.20	11.1	.47		
Plates and jowls	2.60	10.4	.27	2.90	10.4	.29	3.30	10.4	.34		
Raw leaf	2.10	12.0	.25	2.10	12.0	.25	2.00	12.0	.24		
P. S. lard, rend. wt.	12.40	11.9	1.48	11.40	11.9	1.36	10.50	11.9	1.25		
Spareribs	1.60	17.3	.28	1.60	14.3	.23	1.60	12.0	.19		
Trimnings	3.00	23.0	.69	2.80	23.0	.64	2.80	23.0	.64		
Feet, tails, neckbones	2.0014	2.0014	2.0014		
Offal and miscellaneous484848		
TOTAL YIELD AND VALUE	69.00	...	\$14.36	70.50	...	\$14.19	71.00	...	\$13.68		
Cost of hogs per cwt.	\$14.07	\$14.06	\$14.84		
Condemnation loss080808		
Handling and overhead716256		
TOTAL COST PER CWT.	\$15.76	\$15.06	\$15.48		
ALIVE	14.36	14.19	13.68		
TOTAL VALUE	1.40	1.47	1.80		
Loss per cwt.	1.49	1.55	1.77		
Loss last week		

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Aug. 27, 1942	Cor. week, 1941
		per lb.	per lb.
Prime native steers—	nominal	20 1/2 @ 21	
400-600	nominal	20 @ 20 1/2	
600-800	nominal	20 @ 20 1/2	
800-1000	nominal	20 @ 20 1/2	
Good native steers—			
400-600	20 1/2 @ 21 1/2	18 1/2 @ 19	
600-800	20 1/2 @ 21 1/2	17 1/2 @ 18	
800-1000	20 1/2 @ 21 1/2	17 @ 17 1/2	
Medium steers—			
400-600	19 1/2	16 1/2 @ 17 1/2	
600-800	19 1/2	16 @ 17	
800-1000	19 1/2	15 1/2 @ 16 1/2	
Heifers, good, 400-600	20 1/2 @ 21 1/2	10 @ 19 1/2	
Cows, 400-600	16 1/2 @ 17 1/2	14 @ 14 1/2	
Head quarters, choice	22 1/2	22 1/2	
Fore quarters, choice	19 1/2	16 1/2	

Beef Cuts

Steer loins, choice, 60/65	30	32 1/2
Steer loins, No. 1	28	30
Steer loins, No. 2	26	27
Steer short loins, choice, 80/85	38	38
Steer short loins, No. 1	35	35
Steer short loins, No. 2	32	32
Steer loin ends (hips)	29 1/2	27
Steer loin ends, No. 2	28	26
Cow loins	24	22
Cow short loins	24	22
Cow loin ends (hips)	18	20 1/2
Steer ribs, choice, 30/40	28	28
Steer ribs, No. 1	26	26
Steer ribs, No. 2	24	24
Cow ribs, No. 2	18	16
Cow ribs, No. 3	17	14
Steer rounds, choice, 80/100	21 1/2	21 1/2
Steer rounds, No. 1	21 1/2	20 1/2
Steer rounds, No. 2	20	19 1/2
Steer chuck, choice, 80/100	20	19 1/2
Steer chucks, No. 1	20	18 1/2
Steer chucks, No. 2	19	17 1/2
Cow rounds	18 1/2	16 1/2
Cow chucks	14	11
Steer plates	nominal	nominal
Medium plates	13 1/2	10 1/2
Briskets, No. 1	18	15 1/2
Cow navel ends	12	9 1/2
Steer navel ends	12	10
Fore shanks	13	10 1/2
Hind shanks	10	8 1/2
Strip loins, No. 1 bbls.	75	70
Strip loins, No. 2	45	40
Neck butts, No. 1	32	28
Neck butts, No. 2	30	26
Beef tenderloins, No. 1	65	60
Beef tenderloins, No. 2	60	55
Rump butts	28	25
Flank steaks	28	25
Shoulder chubs	22	20
Hanging tenderloins	18	16
Insides, green, 12/18 range	25	20 1/2
Outsides, green, 8 lbs. up	23	20
Knuckles, green, 8 lbs. up	22	20 1/2

Beef Products

Brains	10	6
Hearts	15	10
Tongues	23	15
Sweetbreads	27 1/2	20
Oxtails	12	10
Fresh tripe, plain	12	10
Fresh tripe, H. O.	15	12
Livers	28 @ 32	25
Kidneys	9 @ 10	8

Veal

Choice carcass	22 1/2	21
Good carcass	20	20
Good saddles	27	25
Good racks	17	15 1/2
Medium racks	15 1/2	13 1/2

Veal Products

Brains, each	15	10
Sweetbreads	43 1/2	38
Calf livers	55	55

Lamb

Choice lambs	27	23
Medium lambs	24	20
Choice saddles	28	23
Medium saddles	28	23
Choice fores	24	20
Medium fores	22	17
Lamb fries	20	17
Lamb tongues	20	17
Lamb kidneys	25	15

Mutton

Heavy sheep	13 1/2	8
Light sheep	13 1/2	8
Heavy saddles	15	10
Light saddles	15	10
Heavy fores	10	6
Light fores	12	9
Mutton legs	17	15
Mutton loins	16	12
Mutton stew	10	8
Sheep tongues	11	8
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	28	28
Picnics	26	20
Skinned shoulders	28	21
Tenderloins	40	34
Spareribs	30	15
Back fat	14 1/2	11
Boston butts	32	25
Boneless butts, cella	37	27
trim, 2/4	32	25
Hocks	20	14
Tails	12	10
Neck bones	5	4
Slip bones	5	4
Blade bones	21	16
Pigs' feet	4 1/2	4 1/2
Kidneys, per lb.	7	9
Livers	16	16
Brains	10	8
Ears	5 1/2	5
Snouts	7 1/2	9
Heads	8 1/2	7
Chitterlings	6 1/2	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	32	@ 33 1/2
parchment paper	32	@ 33 1/2
Fancy skinned hams, 14/16 lbs.	33	@ 35 1/2
parchment paper	33	@ 35 1/2
Standard reg. hams, 14/16 lbs., plain	32 1/2	
Picnics, 4/8 lbs., short shank, plain	31	@ 31 1/2
Fancy bacon, 6/8 lbs., plain	32 1/2	@ 34 1/2
Standard bacon, 6/8 lbs., plain	27 1/2	@ 28 1/2
No. 1 beef sets, smoked	50	@ 51 1/2
Insides, 8/12 lbs.	47 1/2	@ 49 1/2
Outsides, 6/8 lbs.	47 1/2	@ 49 1/2
Knuckles, 5/9 lbs.	47 1/2	@ 49 1/2
Cooked hams, choice, skin on, fattened	48	
Cooked hams, choice, skinless, fattened	53	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinless, fattened	nominal	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	22.25
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75 @ 23.00
80-100 pieces	22.50 @ 23.00
100-125 pieces	22.50 @ 23.00
Clear plate pork, 35-35 pieces	22.50 @ 23.00
Bean pork	25.00
Brisket pork	35.00
Plate beef	29.00
Extra plate beef	29.50

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	22 1/2 @ 24
Special lean pork trimmings 85%	32 @ 32 1/2
Extra lean pork trimmings 95%	34 @ 34 1/2
Pork cheek meat (trimmed)	20 1/2 @ 21
Pork hearts	14 @ 14 1/2
Pork livers	10 @ 10 1/2
Native boneless bulk meat (heavy)	19 1/2
Boneless chucks	19
Shank meat	18 1/2 @ 19
Beef trimmings	15 1/2
Dressed canners, 350 lbs. and up	14 @ 14 1/2
Dressed cutter cans, 400-500 lbs.	15 @ 15 1/2
Dr. Bologna, 600 lbs. and up	15 1/2
Tongues, No. 1, canned trim	15 @ 17

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	37 1/2
Country style sausage, fresh in link	32 1/2
Country style sausage, fresh in bulk	30 1/2
Country style sausage, smoked	36
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef bungs, choice	25
Bologna in beef middles, choice	25 1/2
Liver sausage in beef rounds	21 1/2
Liver sausage in hog bungs	23 1/2
Smoked liver sausage in hog bungs	31
Head cheese	20
New England luncheon specialty	34 1/2
Mixed luncheon specialty, choice	27
Tongue and blood	29
Blood sausage	24
Souse	19 1/2
Polish sausage	33

DRY SAUSAGE

Cervelat, choice, in hog bungs	56
Thuringer	29
Farmer	41
Holsteiner	41
B. C. salami, choice	53
Milano, salami, choice, in hog bungs	55
B. C. salami, new condition	50
Frissae, choice, in hog middles	56
Genoa style salami, choice	62
Pepperoni	49
Mortadella, new condition	28
Capicola (cooked)	32
Italian style hams	45 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w'hee. stock):	Cwt.
In 400-lb. bbls., delivered, f.o.b. N. Y.	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.74
140 pack	5.45
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.80
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	14 @ 17
Domestic rounds, over 1 1/2 in.	32 @ 34
Export rounds, wide, over 1 1/2 in.	40 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	25 @ 26
Export rounds, narrow, 1 1/2 in. or under	27
No. 1 weasands	65 @ 66
No. 2 weasands	63 @ 64
No. 1 bungs	18 @ 20
No. 2 bungs	12
Middles, medium, 1 1/2 @ 2 in.	50
Middles, select, wide, 2 1/2 in.	60 @ 65
Middles, select, extra, 2 1/2 @ 3 in.	90 @ 100
Middles, select, extra, 2 1/2 in. & up	1.35
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	65 @ 70
8-10 in. wide, flat	40 in.
6-8 in. wide, flat	25 @ 30
Hog casings:	
Extra narrow, 20 mm. & dn.	2.40
Narrow mediums, 20 @ 32 mm.	2.35
Mediums, 32 @ 35 mm.	1.85 @ 2.00
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	25
Large prime bungs	21 @ 22
Medium prime bungs	14 @ 15
Small prime bungs	10
Middles, per set	20 @ 21

SPICES

(Basis Chicago, original bbls., bags or tons.)	
Whole Ground	
Allspice, prime	40 45
Resitit	42 45
Chili pepper	41
Powder	41
Cloves, Amboyas	40 48
Zanfar	25 34
Ginger, African	30 37
Mace, Fancy Banda	1.15 1.35
East Indies	.95 1.12
East & West Indies Blend	1.00
Mustard, Sour, fancy	34
No. 1	22
Nutmeg, fancy Banda	.67 75
East Indies	.60 67
East & West Indies Blend	60 67
Paprika, Spanish	13 14
Pepper Cayenne	37
Red No. 1	34
Black Malabar	11 15
Black Lampong	9 10 1/2
Pepper, white Singapore	15 16
Manok	15 16
Packers	15

SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	1.35	1.45
Cominos seed	21 1/2	25 1/2
Coriander Morocco bleached	18 1/2	
Coriander Morocco natural No. 1	17 1/2	10 1/2
Mustard seed, fancy yellow	25	
American	12	
Marjoram, Chilean	62	67
Oregano	13	16

PURE VINEGARS

A. P. CALLAHAN & COMPANY
2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

PRESCO PICKLING SALT

THE FAST CURE FOR EVERY PURPOSE

Because it's Mild

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	22	@25
Choice, native, light.....	22	@25
Native, common to fair.....	20	@23

Western Dressed Beef

Native steers, good, 600-800 lbs.....	21	@22
Native choice yearlings, 400-600 lbs.....	22	@23
Good to choice heifers.....	21	@23
Good to choice cows.....	19	@19
Common to fair cows.....	17	@18
Fresh bologna bulls.....	18	@19

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	27 @30	28 @30
No. 2 ribs.....	25 @27	27 @29
No. 3 ribs.....	24 @26	24 @28
No. 1 loins, prime.....	27 @30	31
No. 2 loins.....	26 @29	29
No. 3 loins.....	25 @28	28
No. 1 hinds and ribs.....	23 1/2 @25	26 @26 1/2
No. 2 hinds and ribs.....	22 @23 1/2	24 @25
No. 1 rounds.....	24 @25	25 @26
No. 2 rounds.....	22 @24	23 @25
No. 3 rounds.....	21 @22	21
No. 1 chucks.....	22 @23	23 @24
No. 2 chucks.....	21 @22	22 @23
No. 3 chucks.....	20 @21	21 @22
Bolla, reg. 4/8 lbs. av.....	20	26 @32
Bolla, reg. 6/8 lbs. av.....	26	34 @34
Tenderloins, steers.....		50
Tenderloins, cows.....		30
Tenderloins, bulls.....		30
Shoulder clods.....	24	@25

DRESSED VEAL

Good.....	22 1/2
Medium.....	.30
Common.....	.18 1/2

DRESSED SHEEP AND LAMBS

Spring lambs, good to choice.....	27 @28
Spring lambs, good to medium.....	26 @27
Spring lambs, medium.....	25 @26
Sheep, good.....	13 @14
Sheep, medium.....	10 @13

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, mixed weights.....	\$21.62 1/2 @22.25
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FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/2 @29 1/2	
Shoulders, 10/12 lbs.....	27 1/2 @28 1/2	
Butts, regular, 4/6 lbs.....	30 1/2 @32	
Hams, regular, 10/12 lbs.....	27 @28	
Hams, skinned, fresh, 10/12 lbs.....	28 @29	
Picnics, fresh, 6/8 lbs.....	26 @27	
Pork trimmings, 90/95% lean.....	28 1/2 @29	
Pork trimmings, regular, 50% lean.....	22 1/2 @23	
Spareribs, medium.....	18 1/2 @19 1/2	
Pork loins, fresh, 10/12 lbs.....		@31
Shoulders, 6/8 lbs.....		@28
Butts, regular, 1 1/2 lbs.....		@30
Hams, regular, fresh, 10/12 lbs.....		@29
Hams, skinned, fresh, 10/12 lbs.....		@31
Picnics, fresh, 4/6 lbs.....		@27
Pork trimmings, extra lean, 90/95% lean.....		@37
Pork trimmings, regular, 50% lean.....		@24 1/2
Spareribs, medium.....		@21
Boston butts, 4/6 lbs.....		@32

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	51
Cooked hams, choice, skinned, fattened.....	53 1/2

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32 @34
Regular hams, 10/12 lbs. av.....	32 @34
Regular hams, 12/14 lbs. av.....	32 @34
Skinned hams, 10/12 lbs. av.....	33 @35
Skinned hams, 12/14 lbs. av.....	33 @35
Skinned hams, 16/18 lbs. av.....	32 @34
Skinned hams, 18/20 lbs. av.....	32 @34
Picnics, 6/8 lbs. av.....	28 @29
Picnics, 4/6 lbs. av.....	28 @29
Bacon, boneless, western.....	29 @31
Bacon, boneless, city.....	28 @30
Beef tongue, light.....	22 @23
Beef tongue, heavy.....	30 @32

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

GREEN CALFSKINS

	5-	7 1/2-	9 1/4-	12 1/4-	14-
Prime No. 1 veals.....	23	28	3.30	3.55	3.60
Prime No. 2 veals.....	21	26	3.00	3.25	3.30
Buttermilk No. 1.....	18	23	2.80	3.05	3.10
Buttermilk No. 2.....	17	22	2.65	2.90	2.95
Branded gruby.....	12	17	1.85	2.10	2.15
Number 3.....	12	17	1.85	2.10	2.15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, August 27, 1942:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$20.50 @22.00		\$21.50 @24.50	
500-600 lbs.....	20.50 @22.00		21.50 @24.50	
600-700 lbs. ²	20.50 @22.00	\$21.00 @23.00	21.50 @24.50	\$21.50 @23.50
700-800 lbs. ²	20.50 @22.00	21.00 @23.00	21.50 @24.50	21.50 @23.50
STEER, Good:				
400-500 lbs. ¹	19.00 @20.50		20.00 @24.00	
500-600 lbs.....	19.00 @20.50		20.00 @24.00	
600-700 lbs. ²	19.00 @20.50	20.00 @22.00	20.00 @24.00	20.00 @23.00
700-800 lbs.....	19.00 @20.50	20.00 @22.00	20.00 @24.00	20.00 @23.00
STEER, Commercial:				
400-600 lbs. ¹	17.50 @19.00		18.50 @23.00	18.50 @20.00
600-700 lbs. ²	17.50 @19.00	19.50 @20.50	18.50 @23.00	18.50 @20.00
STEER, Utility:				
400-600 lbs. ¹	16.50 @17.50		17.00 @20.00	
COW (All Weights):				
Commercial.....		18.00 @19.00	18.00 @20.50	
Utility.....		17.50 @18.50	17.00 @20.00	18.00 @18.50
Cutter.....			16.50 @19.00	17.50 @18.00
Fresh Veal and Calf: ³				
VEAL, Choice:				
80-130 lbs.....	21.00 @22.50	22.00 @24.00	22.00 @26.50	22.00 @25.00
130-170 lbs.....			22.00 @26.50	
VEAL, Good:				
50-80 lbs.....	19.00 @21.00	20.00 @22.50	20.00 @25.00	21.00 @24.00
80-130 lbs.....	19.00 @21.00	20.00 @22.50	20.00 @25.00	21.00 @24.00
130-170 lbs.....			20.00 @25.00	
VEAL, Commercial:				
50-80 lbs.....	17.00 @19.00	19.00 @21.00	18.00 @23.00	19.00 @21.00
80-130 lbs.....	17.00 @19.00	19.00 @21.00	18.00 @23.00	19.00 @21.00
130-170 lbs.....			18.00 @23.00	
VEAL, Utility:				
All weights.....	15.50 @17.00	18.00 @19.50	17.00 @21.00	
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs.....	25.50 @27.00	28.00 @30.00	27.00 @30.00	27.00 @29.00
40-45 lbs.....	25.50 @27.00	28.00 @30.00	27.00 @30.00	27.00 @29.00
45-50 lbs.....	25.00 @26.50	27.50 @29.50	27.00 @30.00	26.00 @28.00
50-60 lbs.....	25.00 @26.50	27.00 @29.00	27.00 @29.00	25.00 @26.00
SPRING LAMB, Good:				
30-40 lbs.....	24.50 @25.50	27.00 @29.00	27.00 @29.00	26.00 @27.00
40-45 lbs.....	24.50 @25.50	27.00 @29.00	27.00 @29.00	26.00 @27.00
45-50 lbs.....	24.00 @25.00	26.50 @28.50	26.50 @29.00	25.00 @26.00
50-60 lbs.....	23.50 @24.00	26.00 @28.00	26.00 @28.00	
SPRING LAMB, Commercial:				
All weights.....	20.00 @23.50	23.00 @27.00	23.00 @27.00	22.00 @25.00
SPRING LAMB, Utility:				
All weights.....	18.00 @20.00	21.00 @24.00	21.00 @24.00	19.00 @22.00
YEARLING, All Weights:				
Good.....			24.00 @27.00	
Commercial.....			20.00 @25.00	
Utility.....			18.00 @22.00	
MUTTON (Ewe), 70 lbs. down:				
Good.....	12.00 @14.00	13.00 @15.00	12.00 @15.00	
Commercial.....	11.00 @12.00	12.00 @13.00	11.00 @12.00	
Utility.....	10.00 @11.00	11.00 @12.00	10.00 @11.00	
Fresh Pork Cuts: ⁴				
LOINS No. 1 (Boneless Incl.):				
8-10 lbs.....	27.00 @29.00	29.00 @31.00	28.00 @33.00	
10-12 lbs.....	27.00 @29.00	29.00 @31.00	28.00 @33.00	28.00 @30.00
12-15 lbs.....	25.50 @27.50	28.00 @31.00	27.00 @30.00	27.00 @29.00
16-22 lbs.....	26.00 @28.00	26.00 @29.00	24.00 @28.00	26.00 @28.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	26.00 @27.50		27.00 @28.50	
BUTTS, Boston Style:				
4-8 lbs.....	30.00 @31.50		29.00 @34.00	
SPARE RIBS:				
Half sheets.....	16.50 @18.00			
TRIMMINGS:				
Regular.....	22.50 @23.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended August 22, 1942, were as follows:

	Week August 22	Previous week	Same week '41
Cured meats, lbs. 36,678,000	38,601,000	26,450,000	
Fresh meats, lbs. 51,233,000	50,085,000	57,200,000	
Lard, lbs. 6,953,000	5,706,000	6,332,000	

Tallow and Grease Trade Fairly Active at Midweek

NEW YORK, AUGUST 26, 1942

TALLOW.—The market was at almost a complete standstill during the early part of the week and undertone was weak. However, toward midweek trading developed and although it was rather limited the selling side felt that a greater volume would be completed before the close of the week. Ceiling prices applied to all grades, but best demand was for better quality product. A few tanks of fancy went at 8½¢ and choice at 8¼¢. There were reports that extra, loose, made 8½¢ and special 8¼¢, but buying interest was less keen for these grades than on some of the upper kinds. Edible was quoted nominally at 9½¢, with practically none offered.

STEARINE.—This branch of the market is very quiet. It is almost impossible to find offerings, but at the same time the buying side is slow to make inquiries. Quotations are held at maximum levels.

NEATFOOT OIL.—There is almost no better grade oil offered in this line, but it is apparent that quite a volume could be moved if offered. The trade continues in a strong way, with ceiling prices on all grades. Quotations are 19¼¢ for pure in barrels; No. 1, 15¼¢, and extra, 14¢.

OLEO OIL.—The lack of sales holds this market on a steady basis. Offerings are scarce and have been hard to find for some time, but the buying side is none too anxious. Prices quoted at ceiling levels.

GREASES.—Toward midweek there was some trading on better grade greases and the weak undertone that was evident early was wiped out. Some choice white cleared at 8½¢; A-white, 8¼¢, and B-white, 8¼¢. Not a great deal of trading was reported on yellow or house and the market was not quite as firm as on better grades. In fact, there was some carryover of lower grade greases but no offerings were made under maximum levels.

CHICAGO, AUGUST 27, 1942

TALLOW.—Better action featured trading in the Chicago tallow market this week and signs of weakness disappeared. Larger buying interests were responsible for the improved tone of the market, for practically all users were working, whereas last week the majority of operators were on the sidelines. Better grades received the best action and numerous tanks of choice cleared at 8½¢; some prime made 8¼¢ and a fair volume of special cleared at 8¼¢. The majority of transactions were on Chicago basis, or delivered to Cincinnati with 25¢ per cwt. freight allowance. Only a few odd sales of lower grade tallow were reported, but prices were at ceiling levels and the market was well sold up.

STEARINE.—Very little trading was completed in this market. Offerings are scarce and the buying side is practically out of the market. However, quotations are held at maximum levels.

NEATFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13¼¢; No. 2, 13¼¢; extra, 14¼¢; extra No. 1, 14¢; extra winter strained, 14¼¢; prime burning, 15¼¢; prime inedible, 15¢ and special No. 1, 13¼¢; acidless tallow oil, 13¼¢.

GREASES.—Quite a bit of trading was uncovered in better greases this week, but demand for lower grades was light and some buyers were talking easier. Full ceiling prices were obtainable on all upper grades and by midweek the trade was rather tight. Most trading was done on white grease, with choice at 8½¢; A-white, 8¼¢, and B-white at 8¼¢. Not much was reported on yellow grease and the few bids passed out on brown were under ceiling limits. Apparently there has been quite an accumulation of this grade. However, the selling side showed no signs of wanting to unload any of their accumulation.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Aug. 27.)

Little or no business was completed in by-products this week. Unusually scarce offerings of all products was directly responsible for the dull week. A few cracklings moved at the list price and it was reported that some blood sold at \$5.85.

Blood

	Unit
Unground, loose	Ammonia \$5.85

Digester Feed Tankage Materials

Unground, per unit prot.	\$ 1.07½
Liquid stick, tank cars	2.00@2.25

Packhouse Feeds

	Carlots	Per ton
60% digester tankage, bulk	\$71.00*	
50% meat and bone scraps, bulk	68.00*	
Blood meal	95.00*	
Special steam bone-meal	50.00*	

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	\$ 3.35@ 4.00
10@11% ammonia	30.00@31.00
Bone tankage, unground, per ton	4.25@ 4.50
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	\$1.21*
45 to 52% protein (low test)	7¼¢
57 to 62% protein (high test)	1.21*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lined)	\$1.00*
Hide trimmings (lined)	.90*
Sinews and pizzles (green, salted)	1.00*

	Per ton
Cattle jaws, skulls and knuckles	\$40.00@42.00
Pig skin scraps and trim, per lb.	7¼¢

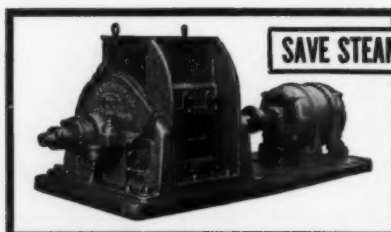
*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	60.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	57.50
Junk bones	57.50

Animal Hair

	Per ton
Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	40.00
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	5
Cattle switches	4 @ ¼¢



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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.50
Ground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
September shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	38.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.06

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

JULY MARGARINE TAX

Taxes paid on oleomargarine during July, 1942, including special taxes, totaled \$747,740.27, compared with \$779,288.91 a year earlier, according to the U. S. Bureau of Internal Revenue. Quantity of product on which tax was paid during July, 1942, totaled 52,639 lbs. of colored margarine and 23,726,600 lbs. of uncolored; during July, 1941, tax was paid on 62,542 lbs. of colored margarine and on 31,241,752 lbs. of uncolored.

EASTERN FERTILIZER MARKETS

New York, August 26, 1942

Buyers are still trying to pick up tankage and blood at the ceiling prices, but supplies are limited. Fertilizer mixtures will contain less nitrogen for the coming year due to the nitrogen shortage. Most materials are short and hard to obtain and some fertilizer buyers are stocking up on materials now for next season.

News Upsets Undertone Of Cotton Oil Futures

LITTLE or no improvement was seen in volume of trading in cottonseed oil futures at New York this week. However, quotations on various deliveries fluctuated to some extent, with the market showing a somewhat weaker tone. A fair amount of news developed this week that influenced the trade; the bulk was on the bearish side.

Sellers were mainly concerned over the conference between Commodity Credit Corporation officials and representatives of the trade. It was reported that they were considering marketing and prices of the new 1942 oil seed crops.

Another disturbing release was issued by the Department of Agriculture, in which it was pointed out that there will have to be a curb on the use of fats and oils, even though production will be up about 1 billion lbs. this year. The Department indicated that action may be taken to restrict rising domestic consumption. This news gave the futures market a temporary set-back, but toward the middle of the week part of the early losses were regained.

Shortening continued to be mostly nominal this week. Lots of 10 drums or more were quoted at 16½¢ and hydrogenated at 18¢. Refined was steady at ceiling levels.

SOYBEAN OIL.—Undertone of this market was a little better than a week

ago. Sales were all under ceiling levels, but it was a little easier to get a bid of 11½¢, Decatur basis, and a few buyers were talking under that mark. Offerings of oil were not as heavy as they were a short time ago.

PEANUT OIL.—The ceiling price of 13c was bid on peanut oil in the Southeast all this week, but sales were few and far between.

OLIVE OIL.—The market continues firm with practically no change in prices. Demand is somewhat broader, but stocks continue light in all quarters.

PALM OIL.—Conditions are unchanged, with quotations mostly nominal. Nigre drums were quoted at 9.02c; plantation, tanks, ex-ship, 8.32c, and tanks, ex-ship, 8.25c.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½¢ nominal; Valley 12½¢ nominal, and Texas, 12½¢ nominal at common points.

Futures market transactions for the week at New York were:

MONDAY, AUGUST 24, 1942

	Sales	Range		Low	Bid	Pr. cl.
		High	Low			
Sept.	2	13.75	13.75	13.62	13.75	
Oct.				13.50	13.75	
Dec.	2	13.55	13.55	13.50	13.63	
Jan.				13.50	13.65	
Mar.				13.55	13.75	

Sales: 4 lots.

TUESDAY, AUGUST 25, 1942

Sept.				13.70	13.62	
Oct.				13.60	13.50	
Dec.				13.60	13.50	
Jan.				13.60	13.50	
Mar.				13.65	13.55	

No sales.

WEDNESDAY, AUGUST 26, 1942

Sept.	11	13.85	13.81	13.70	13.70	
Oct.				13.75	13.60	
Dec.	6	13.70	13.65	13.67	13.60	
Jan.				13.70	13.65	
Mar.				13.70	13.65	

Sales: 17 lots.

THURSDAY, AUGUST 27, 1942

Sept.				13.70	13.70	
Oct.	2	13.75	13.75	13.60	13.75	
Dec.	3	13.63	13.63	13.60	13.67	
Jan.				13.62	13.70	
Mar.	1	13.83	13.83	13.71	13.70	

Sales: 6 lots.

(See page 39 for later markets.)

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	10
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12½ @ 12½
White deodorized, bbls., f.o.b. Chgo.....	16½
Yellow, deodorized.....	16½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	2½ @ 2½
Soybean oil, in tanks, f.o.b. mills.....	11½ @ 11½
Corn oil, in tanks, f.o.b. mills.....	12½

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HIDES AND SKINS

WPB permits for August hides received—Bulk of August production distributed by all packers at ceiling prices—August calf and kipskins moving.

Chicago

PACKER HIDES.—The WPB permits for Aug. hides were received early this week and the first reported trading involved Aug. production of some of the larger outside packers. The local packers were also active and are understood to have distributed a good part of their Aug. production. Ceiling prices, as quoted, are being paid on all selections.

Trading has been delayed at some points until packers are better able to estimate their production for the month. However, the permits are good until September 5, and all packers will undoubtedly have disposed of their Aug. kill by that date.

The optional method of selecting and salting hides is being used at some points, usually where the production of Colorado warrants. Under this method, all heavy branded steers, 58 lb. and up, are salted together, allowing the Colorado to be sold at 14½¢, or ½¢ advantage over the former established practice. Light and extreme light branded steers are salted together, moving at 14½¢; thus the ½¢ premium paid under the older method for extreme light Texas steers is lost, but the accumulation of these is comparatively light.

There is no indication as yet whether there will be any overage of hides this month after all the permits are filled. But there is naturally some dissatisfaction among buyers due to their receiving fewer hides than requested.

OUTSIDE SMALL PACKER.—Trading under permits has been quite general and many small packers have distributed their August kill. The market is strong at ceiling levels, all-weight native steers and cows at 15¢, flat, trimmed, brands at 14¢; native bulls at 11½¢, flat, trimmed, and branded bulls 10½¢, with bulls up to 58 lb. allowed to be included with steers and cows.

PACIFIC COAST.—The Pacific Coast market is strong at the ceiling, 13½¢, flat, trimmed, for steers and cows, and 10¢ for bulls, f.o.b. shipping point. Little has been heard from the Coast market but it is understood that permits have been issued there also for Aug. hides.

FOREIGN WET SALTED HIDES.—Trade was moderate in the South American market this week, with steady prices ruling. A total of 13,000 Argentine frigorifico standard steers sold at unchanged price of 106 pesos; a pack of about 4,000 reject heavy steers moved at 100 pesos, steady. Various small packs of rejects, light steers, re-

ject light steers, extremes and cows were also reported moving.

COUNTRY HIDES.—Several sales were reported in the country market this week, activity being confined to the movement of all-weights at the maximum price of 15¢, flat, trimmed, or 14¢ flat, untrimmed, f.o.b. shipping point. It is thought that permits issued will clean up the country market, since collections are ordinarily light at this season. Tanner selections are nominal in the absence of offerings. Heavy steers and cows are quoted around 14¢, flat, trimmed. Trimmed buff weights and trimmed extremes are salable at 15¢, flat. Bulls quoted 10@10½¢ flat, trimmed, for natives and a cent less for brands. Glues are listed around 12@12½¢, flat, trimmed. All-weight branded hides 13½¢@14¢, flat, trimmed.

CALFSKINS.—Permits were issued last week for packer calfskins and one packer moved Aug. production early this week at ceiling prices, 27¢ for heavies and 23½¢ for lights under 9½ lb. The market is called strong on this basis. Another packer is credited with moving Aug. calfskins, and there is some belief that at least part of Aug. production moved in another quarter; however, all packers are expected to clear their Aug. skins by early next week.

City calfskins are in demand at 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., and there is understood to have been trading late last week and this week at these prices; outside cities are salable same basis. Offerings are small on country calfskins at this season, with the market quotable at 16¢ for 10 lb. and down and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—One packer sold Aug. kipskins under permits this week, and another sizeable production is understood to have been booked to tanning account; other packers will probably clean up their Aug. production by early next week. Market is strong at 20¢ for 15-30 lb. natives and 17½¢ for brands.

There is thought to have been limited trading in Chgo. city kipskins at the maximum, 18¢ for 15-30 lb. natives and 17¢ for brands, but collections have been very light. Outside cities are quotable same basis, and countries at 16¢, flat, f.o.b. shipping point.

Packer regular slunks last sold at \$1.10 flat; these are not covered by allocation order and packers hold Aug. production; while hairless have been called slow at 55¢, flat, some packers are still filling earlier orders at that figure.

HORSEHIDES.—There is a steady trade in horsehides at individual ceiling prices, with a ready market for anything available. The bulk of trading on city renders, with manes and tails on, is in a range of \$7.50@7.65, selected,

f.o.b. nearby sections, while trimmed renderers usually move at \$7.10@7.25, del'd Chgo. Mixed city and country lots range \$6.50@6.60, Chgo.

SHEEPSKINS.—Dry pelts are quiet and quoted around 27@27½¢ per lb., del'd Chgo., for full wools. Production of packer shearlings has slackened off considerably; demand is considerably greater than production, keeping this market stabilized at the ceiling prices—No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's at 40¢. Under a WPB order issued early this week, shearlings are no longer exempt from the terms of the General Imports Order; effective immediately, shearlings cannot be imported without specific authorization by the director general for operations. Pickled skins are moving at individual ceiling prices, with the market quoted in a general way around \$7.50@7.75 per doz. packer production. Quotations vary on packer wool pelts, with Aug. pelts usually quoted in a range of \$2.45@2.60 per cwt. liveweight basis for northern natives, and \$2.65@2.75 per cwt. for westerns, some ranging 5¢ higher. As shearling production declines, shearling tanners are expected to be more active in the pelt market, exercising their privilege of requisitioning up to 50 per cent of a packer's monthly production of pelts at the going market for conversion to shearlings.

New York

PACKER HIDES.—Trading has been under way in the New York market and packers are expected to have their Aug. production distributed by the end of the week. Market is strong at ceiling prices, as quoted. Colorados, where the heavies are salted down with heavy butts, and lights and extreme light branded steers salted together, are salable at 14½¢ under the optional plan.

CALFSKINS.—Calfskins have been moving under permits at the ceiling prices in the eastern market; quantities are not disclosed but a good part of holdings are thought to have already moved. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 22, 1942, were 5,327,000 lbs.; previous week, 5,950,000 lbs.; same week last year, 5,394,000 lbs.; Jan. 1 to date, 183,375,000 lbs.; same period of last year, 169,152,000 lbs.

Shipments of hides from Chicago for week ended August 22, 1942, were 5,423,000 lbs.; previous week, 5,342,000 lbs.; same week last year, 6,529,000 lbs.; Jan. 1 to date, 196,511,000 lbs.; same period last year, 177,109,000 lbs.

Buy War Bonds and Stamps.

KANSAS CITY STOCK SHOW

Directors and officials of the American Royal Live Stock show, acting upon recommendations of the Office of Defense Transportation, have announced that the 1942 American Royal will be a three-day event, to be held at the Kansas City stockyards October 28 to 30, inclusive.

Present plans include show competition and sales of fat hogs, lambs and baby beefs fed for market by 4-H club boys and girls and Future Farmers of America.

Classes for commercial feeders will include the fat and feeder cattle carlot show and sale. Classifications are also planned for single fat steers, lambs and hogs produced by breeders and commercial livestock producers.

CANADIAN EXPORTS

Exports of meats and livestock from Canada during July, 1942, with comparisons:

	July 1942	July 1941
Cattle.....No.	10,217	18,381
Calves.....No.	6,036	12,819
Hogs.....No.	1,435	14,390
Sheep.....No.	291	213
Beef.....Lbs.	890,700	832,700
Bacon.....Lbs.	33,641,700	33,143,400
Pork.....Lbs.	978,400	2,187,900
Mutton & lamb.....Lbs.	15,500	27,600
Canned meats.....Lbs.	750,597	188,484
Lard.....Lbs.	158,900	2,108,900
	7 mos. 1942	7 mos. 1941
Cattle.....No.	125,547	81,024
Calves.....No.	45,622	47,258
Hogs.....No.	3,881	35,197
Sheep.....No.	2,848	961
Beef.....Lbs.	10,534,500	3,377,300
Bacon.....Lbs.	351,408,200	280,554,100
Pork.....Lbs.	6,281,900	14,760,400
Mutton & lamb.....Lbs.	371,900	184,100
Canned meats.....Lbs.	5,224,639	1,041,501
Lard.....Lbs.	736,900	3,063,900

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended August 22:

	Cattle	Calves	Hogs
Week ended August 22.....	3,025	421	4,971
Last week.....	2,321	490	3,808
Last year.....	2,370	722	3,838

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Practically no trading was reported on major pork items. A limited amount of offal and small items was moved. Hogs dipped again with late top under \$15.00. It was said that more hogs were ready to move, and other news out today was rather bearish. No figures were out on FSCC buying.

Cottonseed Oil

Valley crude and Southeast, 12½¢ asked; Texas, 12½¢ bid.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 13.85; Oct. 13.80; Dec. 13.82; Jan. 13.83; Mar. 13.85; 17 sales.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., August 27.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog market was steady the first three days of the week, breaking unevenly 10@35¢ on Thursday.

Hogs, good to choice:

160-180 lb.	\$13.60@14.45
180-200 lb.	14.00@14.60
200-240 lb.	14.05@14.60
240-270 lb.	13.05@14.55
270-330 lb.	13.75@14.35
330-360 lb.	13.60@14.05

Sows:

300-330 lb.	\$13.30@13.85
330-360 lb.	13.20@13.80
400-500 lb.	12.80@13.55

Receipts of hogs at Corn Belt markets for the week ended August 27:

	This week	Last week
Friday, Aug. 21.....	17,000	27,600
Saturday, Aug. 22.....	19,800	30,200
Monday, Aug. 24.....	30,000	32,300
Tuesday, Aug. 25.....	19,200	17,000
Wednesday, Aug. 26.....	24,000	20,200
Thursday, Aug. 27.....	27,400	19,400

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CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 28, 1942:

	Week ended Aug. 28	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15½	@15½	@15
Hvy. Tex. str.	@14½	@14½	@15
Hvy. butt	@14½	@14½	@15
brnd'd str.	@14	@14	@15
Hvy. Col. str.	@14	@14	@15
Ex-light Tex.	@15	@15	@15
Brnd'd cows	@14½	@14½	@15
Hvy. nat. cows	@15½	@15½	@15
Lt. nat. cows	@15½	@15½	@15
Nat. bulls	@12	@12	@13
Brnd'd bulls	@11	@11	@12
Calfskins	23½@27	23½@27	23½@27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@20
Slunks, reg.	@1.10	@1.10	@1.15
Slunks, hrls.	@55	@55	@65

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	14½@15
Branded	@14	@14	14@14½
Nat. bulls	@11½	@11½	@11
Brnd'd bulls	@10½	@10½	10@10½
Calfskins	20½@23	20½@23	20½@23
Kips	@18	@18	@20
Slunks, reg.	@1.10	@1.10	95@1.00
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@14	@14	11½@11½
Hvy. cows	@14	@14	@11½
Buffs	@15	@15	@13½
Extremes	@15	@15	14½@14½
Bulls	10@10½	10@10½	8@8½
Calfskins	16@18	16@18	17½@18
Kipskins	@16	@16	15½@16
Horsehides	6.50@7.65	6.50@7.65	5.75@6.75

All country hides and skins quoted on flat basis.

SHEETSKINS

Pkr. shearings	@2.15	@2.15	1.75@1.80
Dry pelts	@27½	@27½	@24½

Sharp Bulge in Hog Sellings as Week Closes

There was an unexpected bulge in hog marketings late in the week that somewhat eased the price structure. Interior Iowa markets received 43,800 hogs Friday, compared with 17,000 a week earlier and 21,500 a year ago. The week-to-date total of 144,400 head was around 40,000 heavier than last week and the same week of 1941.

Some in the trade felt that ceiling talk was responsible for heavier runs. Others believed it was too early for the big fall runs.

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LIVESTOCK MARKETS *Weekly Review*

Mixed Factors in the Feeder Cattle Trend

ON August 1 the U. S. Department of Agriculture reported a 19 per cent decrease in the number of cattle on feed in the Corn Belt states. All states reported declines, with the northeastern states off most.

In recent weeks the movement of feeder cattle from market centers has shown a somewhat different trend. During the first three weeks of August, 54,056 head of stockers and feeders were shipped to feedlots from the four markets of Chicago, Kansas City, St. Paul and Omaha, compared with only 35,316 head in the same time of 1941.

These figures, however, do not tell the complete story. In recent years a big share of the cattle fed in the Corn Belt states has been shipped in direct from the western ranges. Normally, at this time of the year the movement is heavy and continues until cold weather begins in the western states. However, the movement of thin cattle from the far western states so far this season has been very limited, and the chief cause appears to be the inability of buyers and sellers to agree on prices.

For many weeks now ranchers have steadfastly insisted on \$12 and above for better grade calves, but cattle finishers have been bidding down from that mark on most offerings and have gone away empty-handed rather than meet sellers' demands. The complaint from the finishers has been that conditions are too unsettled to allow them to pay the so-called high prices. They point out that ceiling prices are promised on fat cattle, but no one knows just where the maximums will be.

Ranchers have been able to hold onto their 1942 calf crop longer than usual

because of favorable feed conditions. The West has an abundance of hay and, even though it is unlikely that many light calves will be held over for next year, they can be carried right up to bad weather with a minimum of trouble.

The situation in the southwest feeder country is somewhat different than in the West. The calf crop was good this year, but the hay crop was relatively poor and weights are light. Not only are ranchers holding for high prices there, but also the longer the calves are kept, the greater becomes their weight. Some cattle finishers have returned from that country recently, and although they failed to get feeders they believe that the movement will begin before the West lets go.

Based on present market conditions, stockers and feeders have not been selling out of line when compared with fat cattle prices. For instance, the average stocker and feeder cost at Chicago for the first three weeks of August was \$11.74. At the same time beef steers averaged \$14.53.

Ordinarily, feeders can show a profit if fat steers sell \$2 per cwt. above original costs. Perhaps a little more margin would be necessary for next year because the cost of farm operations is running higher. The \$2.79 per cwt. spread between feeders and fat steers would be sufficient to show a profit, however, if the fat cattle average price were to remain around the present level, some larger feeders have admitted.

CANADIAN INSPECTED KILL

Canadian inspected slaughter in July, 1942, compared:

	July 1942	July 1941
Cattle	79,457	82,903
Calves	64,284	72,589
Hogs	411,745	374,159
Sheep	56,996	64,269

Protest on Ceilings

(Continued from page 14.)

less disputes on the subject of grades.

4. IMPRACTICAL AND UNWORKABLE.—It would require an army of graders to even attempt to enforce it. Livestock is sold at central markets, local packinghouses, concentration points, auction markets, and direct at unnumbered farms and ranches. Values would be determined by an army of men lacking proper skill and experience.

5. PRODUCER BARGAINING POWER.—With the price arbitrarily set, only limited competition would remain within the narrow confines of the grades established. The bargaining power of producers, established through their various selling agencies, would largely be lost while the free competition involved in country sales would likewise be limited.

6. LEADS TO ALLOCATION OF SUPPLIES AND TERRITORY.—Price ceilings on livestock would involve rationing of live animals to packers and allocation of territory to certain packers, and would disturb the best utilization of total supplies.

7. EFFECT ON MARKETS.—It would have a paralyzing effect on the central markets which have for more than 50 years played such an important part in our marketing system. Auction markets of more recent development could not function under such a system.

8. SHRINKAGE.—It would make it difficult if not impossible to give due recognition to differences in values on livestock of equal quality and identical finish, due to difference in shrinkage. Delays in weighing incident to grading, with resultant excessive shrinkage, would be very costly to producers.

9. SALE BY HEAD.—Much livestock is sold by the head. This is especially true in relation to stocker and feeder



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livestock, but many cows and calves for slaughter and sometimes other stock, are sold by the head. The application of ceilings under this method of selling would be impracticable.

10. **COSTLY TO PRODUCERS.**—It would operate entirely to the advantage of the packer, at the direct expense of the producer, and with no corresponding benefit to the consumer. It would not eliminate the inequalities created by the present wholesale and retail price ceilings.

11. **GUARANTEES PROFITS.**—It would be grossly unfair to the producer as it would practically guarantee packer profits at the expense of the producer. A margin sufficient to permit successful operation of high-cost packers would enable low-cost packers to make large and unreasonable profits.

12. **LABOR SCARCITY AND COSTS.**—Competing labor markets have reduced the supply of labor and increased the costs of production on the farm. Such increased cost of production must eventually result in decreased production of livestock or in lower feed costs. The eventual lowering of feed prices will result in decreased production of feed.

13. **STOCKER AND FEEDERS.**—The foregoing has been presented largely as applicable to the handling of fat stock. It would be even more impracticable to attempt to place ceilings on stocker and feeder livestock, a much greater percentage of which is sold direct throughout the entire country. It would be impossible to police trading in this branch of the industry and would only result in confusion, delay and loss to all concerned.

14. **CONCLUSION.**—For the foregoing reasons we respectfully urge that the proposal to impose ceiling prices on live meat animals be denied.

In order to make unnecessary such drastic action we suggest that full consideration be given to the following proposals:

a) Move promptly to adjust inequalities in present meat ceilings in order to place all processors, distributors and retailers on a non-discriminatory basis.

b) Full cooperation in carrying out the three-point program recently announced by the Secretary of Agriculture.

c) Lessen purchases for lend-lease as much as practical during periods of short supplies and increase those purchases during periods of large supplies, thereby maintaining a steadier market, which will tend to increase the production of meat tonnage.

In view of the fact that within a few weeks the hog run is expected to surpass all previous records and with the greatest number of cattle ever recorded in this country, it is also reasonable to expect a heavy movement of grass fat cattle from the range. It would seem out of order to undertake the difficult task of establishing ceilings on live meat animals based on a temporary short supply.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, August 27, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs.	\$14.00@14.50	\$13.00@14.15			
140-160 lbs.	14.25@14.65	14.10@14.65		\$14.00@14.35	
160-180 lbs.	14.35@14.85	14.00@14.90	\$13.90@14.40	14.25@14.50	\$14.30@14.50
180-200 lbs.	14.70@15.05	14.80@14.90	14.20@14.50	14.40@14.55	14.40@14.50
200-220 lbs.	14.90@15.10	14.80@14.90	14.35@14.60	14.50@14.60	14.40@14.50
220-240 lbs.	14.85@15.05	14.80@14.90	14.35@14.60	14.50@14.60	14.40@14.50
240-270 lbs.	14.70@15.00	14.65@14.85	14.30@14.50	14.45@14.55	14.30@14.50
270-300 lbs.	14.55@14.75	14.40@14.70	14.20@14.35	14.25@14.45	14.15@14.40
300-330 lbs.	14.50@14.60	14.30@14.50	14.10@14.25	14.10@14.30	14.10@14.30
330-360 lbs.	14.35@14.50	14.25@14.35	14.00@14.15	14.00@14.20	14.00@14.25
Medium:					
160-220 lbs.	14.00@14.65	13.85@14.75	13.40@14.35	14.15@14.50	14.25@14.40
SOWS:					
Good and choice:					
270-300 lbs.	14.35@14.50	14.15@14.25	13.90@14.00	13.85@14.00	13.80@13.90
300-330 lbs.	14.30@14.40	14.15@14.25	13.85@14.00	13.85@14.00	13.80@13.90
330-360 lbs.	14.15@14.35	14.00@14.20	13.75@13.90	13.75@13.90	13.75@13.85
360-400 lbs.	14.00@14.25	13.85@14.10	13.65@13.90	13.65@13.85	13.75@13.80
Good:					
400-450 lbs.	13.85@14.10	13.75@13.95	13.60@13.75	13.60@13.75	13.70@13.80
450-500 lbs.	13.80@13.90	13.60@13.85	13.50@13.65	13.50@13.70	13.60@13.75
Medium:					
250-350 lbs.	13.00@13.75	13.25@14.00	13.00@13.65	13.25@13.85	13.50@13.75
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.00@16.00	14.75@15.50	14.25@15.25	14.25@15.50	15.00@16.00
900-1100 lbs.	15.25@16.25	14.75@15.75	14.25@15.50	14.25@15.75	15.00@16.25
1100-1300 lbs.	15.75@16.65	14.75@15.75	14.50@15.85	14.50@16.00	15.00@16.25
1300-1500 lbs.	15.75@16.65	14.75@15.75	14.75@16.00	14.50@16.00	15.00@16.25
STEERS, Good:					
700-900 lbs.	14.00@15.00	13.75@14.75	13.00@14.25	13.25@14.25	13.75@15.00
900-1100 lbs.	14.00@15.25	13.75@14.75	13.25@14.75	13.25@14.50	13.75@15.00
1100-1300 lbs.	14.25@15.75	14.00@14.75	13.50@14.75	13.50@14.75	13.75@15.00
1300-1500 lbs.	14.50@15.75	14.00@14.75	13.50@14.75	13.50@14.50	13.75@15.00
STEERS, Medium:					
700-1100 lbs.	11.75@14.00	12.00@13.75	12.00@13.50	11.75@13.25	11.75@13.75
1100-1300 lbs.	12.00@14.25	12.00@14.00	12.00@13.50	12.00@13.50	11.75@13.75
HEIFERS, Choice:					
600-800 lbs.	14.50@15.50	14.25@15.00	13.75@15.00	14.00@15.00	14.00@15.25
800-1000 lbs.	14.50@15.50	14.25@15.00	13.75@15.00	14.00@15.25	14.00@15.25
HEIFERS, Good:					
600-800 lbs.	12.50@14.25	13.25@14.25	12.25@13.75	12.25@14.00	12.50@14.00
800-1000 lbs.	12.75@14.50	13.25@14.25	12.50@13.75	12.25@14.00	12.50@14.00
HEIFERS, Medium:					
500-900 lbs.	10.00@12.75	10.25@13.25	10.25@12.50	10.50@12.25	10.50@12.50
COWS, All Weights:					
Good	10.75@11.75	11.00@11.75	10.50@11.50	10.25@11.50	10.50@11.75
Medium	9.25@10.75	9.50@11.00	9.50@10.50	9.50@10.25	9.75@10.50
Cutter and common	8.00@ 9.25	8.00@ 9.50	7.50@ 9.50	7.50@ 9.50	8.00@ 9.75
Canner	6.75@ 8.00	6.00@ 8.00	6.00@ 7.50	6.00@ 7.50	6.75@ 8.00
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	11.00@12.00	10.50@11.25	10.75@11.25	10.65@11.00	10.75@11.25
Sausage, good	11.25@12.00	10.50@11.25	10.50@11.15	10.65@11.00	10.50@11.25
Sausage, medium	10.25@11.25	9.50@10.50	9.50@10.75	9.50@10.65	9.75@10.50
Sausage, cutter & com.	9.25@10.25	8.75@ 9.50	8.50@ 9.50	8.00@10.00	8.50@ 9.75
VEALERS, All Weights:					
Good and choice	14.50@16.00	14.25@15.50	13.00@14.50	12.00@14.50	12.50@15.00
Common and medium	10.00@14.50	12.00@14.25	9.00@13.00	9.00@12.00	9.50@12.50
Cull	8.50@10.00	7.50@12.00	7.50@ 9.00	7.50@ 9.00	6.50@ 9.50
CALVES, 500 lb. down:					
Good and choice	11.00@13.00	11.00@13.00	11.00@13.50	11.00@13.00
Common and medium	8.75@11.00	8.50@11.00	8.50@11.00	9.00@11.00
Cull	7.50@ 8.75	7.00@ 8.50	7.00@ 8.50	7.50@ 9.00
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
Good and choice	14.75@15.25	14.50@15.25	14.50@15.00	14.50@14.75	14.50@15.00
Medium and good	12.50@14.50	12.00@14.25	12.25@14.25	13.25@14.25	12.25@14.25
Common	10.25@12.25	9.50@11.75	10.25@12.00	11.00@13.00	10.50@12.00
YLG. WETHERS:					
Good and choice	11.75@12.75	11.25@12.00	11.25@11.75	11.50@12.50	11.50@12.50
Medium and good	10.50@11.75	9.75@11.00	10.25@11.25	10.25@11.25	10.50@11.25
EWES:					
Good and choice	5.75@ 6.75	5.00@ 6.00	5.00@ 6.00	6.00@ 6.35	5.50@ 6.50
Common and medium	4.25@ 5.75	3.50@ 4.75	3.50@ 5.00	4.50@ 6.00	3.75@ 5.50

¹Quotations on woolled stock based on animals of current seasonal market weights and wool growth; those on shorn stock on animals with No. 1 and No. 2 pelts. ²Quotations on slaughter lambs and yearlings of good and choice, and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. ³Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended August 21:

	Cattle	Calves	Hogs	Sheep
Los Angeles	1,065	187	2,453	5,639
San Francisco	4,790	2,104	1,570	494
Portland	3,320	585	2,400	2,650

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 26,493 cattle, 2,390 calves, 31,308 hogs and 9,986 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 22, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 735 hogs; Swift & Company, 1,000 hogs; Wilson & Co., 4,065 hogs; Western Packing Co., Inc., 1,986 hogs; Agar Packing Co., 6,175 hogs; Shippers, 7,854 hogs; Others, 27,905 hogs.

Total: 25,592 cattle; 2,689 calves; 51,010 hogs; 9,960 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,270	779	2,156	7,923
Cudahy Pkg. Co.	4,148	622	1,264	5,833
Swift & Company	4,216	811	2,143	5,087
Wilson & Co.	4,443	745	1,940	6,111
Meyer Kornblum	1,864			
Others	12,758	1,791	1,290	1,951
Total	32,690	4,748	8,790	22,005

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,500		5,200	5,200
Cudahy Pkg. Co.	3,629		3,712	7,742
Swift & Company	4,628		4,038	6,016
Wilson & Co.	1,774		3,888	485
Others			8,571	
Total	19,558		25,478	19,473

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,154	1,965	7,463	8,964
Swift & Company	4,087	2,634	6,205	8,754
Hunter & Co.	1,712	213	5,962	594
Krey Pkg. Co.			4,157	
Heil Pkg. Co.			1,654	
Laclede Pkg. Co.			1,958	
Siehoff Pkg. Co.			1,226	
Others	3,308	106	2,772	2,371
Shippers	6,727	2,150	9,814	2,923
Total	18,988	7,072	41,291	23,806

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,643	381	5,200	7,702
Armour and Company	2,913	462	4,581	4,903
Others	2,019	40	860	
Total	7,575	883	10,641	11,705

Not including 819 cattle and 1,085 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,843	52	5,193	3,413
Armour and Company	2,648	31	3,725	3,411
Swift & Company	2,712	39	3,488	3,512
Others	829	2	1,408	
Shippers	4,926	1	6,468	715
Total	13,418	125	18,882	11,051

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,050	1,204	3,205	1,267
Wilson & Co.	3,069	1,142	3,136	967
Others	569	4	650	
Total	6,518	2,350	6,991	2,234

Not including 1,004 cattle and 1,035 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,193	431	4,206	2,697
Wichita D. B. Co.	26			
Dunn & Osterlag	194		62	
Fred W. Dold	207		371	
Sundowner Pkg. Co.	35		169	
Excel Pkg. Co.	494			
Others	2,222		615	410
Total	4,391	431	5,423	3,107

Not including 94 cattle and 1,233 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,172	1,805	1,166	9,853
Swift & Company	4,756	2,117	1,324	11,075
Blue Bonnett Pkg. Co.	420	71	144	
City	82		309	
H. Rosenthal	12	1		322
Total	9,442	4,084	2,942	21,850

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,136	110	3,363	9,255
Swift & Company	1,133	206	2,839	7,034
Cudahy Pkg. Co.	620	74	1,208	1,288
Others	2,194	190	1,433	1,431
Total	5,083	580	8,843	19,008

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,564	1,511	8,840	3,535
Dakota Pkg. Co.	1,083	80		
Katz Pkg. Co.	221	32		
Bartusch Pkg. Co.	566	11	45	
Cudahy Bros.	933	908		2,420
Riffin Pkg. Co.	901	85		
Swift & Company	3,850	2,119	11,774	5,811
Others	4,675	757		
Total	14,713	5,503	20,659	11,766

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	16			445
Ideal Pkg. Co.	65	12	564	
E. Kahn's Sons Co.	277	349	6,739	5,268
Lohrey Pkg. Co.			215	
H. H. Meyer Pkg. Co.	23		3,395	
J. Schlachter	125			46
J. & P. Schroth P. Co.	273	150		6
J. F. Stegner Co.			748	596
Others	1,631	818		
Shippers	463		2,900	2,057
Total	2,792	1,470	16,005	8,418

Not including 1,360 cattle, 121 calves, 4,552 hogs and 952 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended Aug. 22	Prev. week	Cor. week, 1941
Cattle	100,949	162,229	181,700
Hogs	216,966	226,139	245,030
Sheep	164,413	161,059	167,289

"Floor" Price for Cattle Is Promised by Canada

MONTREAL.—Beef cattle producers have been guaranteed a "floor" under live cattle prices should they fall below the equivalent of wholesale beef prices fixed by the Wartime Prices and Trade Board.

Announcing that the quota for export to the U. S. has been technically filled for the current quarter, the Wartime Food Corporation, board agency, said it would continue to purchase cattle as may be necessary to support the domestic market—guaranteeing, in effect, a minimum price for live cattle.

The corporation said that all export licenses for cattle shipped under the terms of the U. S.-Canada trade agreement had been suspended until October 1, when the new quota period will open. It added that this was one of the conditions under which licenses were granted to exporters, as the American quota is considered filled when actual exports plus the number of cattle diverted to the domestic market make up the quarterly quota.

CUTTING LIVESTOCK LOSSES

The National Live Stock Loss Prevention Board estimates that more than 30 million lbs. of meat is wasted in one year through bruises and dead and crippled livestock. This is equivalent to enough meat to feed five divisions (80,000 soldiers) for one full year on the basis of a little more than one pound per day each.

The board concedes that it is impossible to eliminate all of this waste, but points out that it can be cut down 50 per cent by more careful handling. Proper bedding, loading and feeding before loading will eliminate much of the loss due to injuries.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 21	1,567	368	8,265	12,832
Sat., Aug. 22	853	414	3,311	1,081
Sun., Aug. 23	17,756	1,253	16,469	14,229
Tues., Aug. 24	10,726	1,114	18,850	10,229
Wed., Aug. 25	14,137	723	15,717	11,941
Thurs., Aug. 26	5,500	700	14,500	6,000

*Week's total.....48,119 3,795 85,226 41,371
 Prev. week.....46,300 3,793 87,455 34,076
 Year ago.....44,610 3,730 86,680 41,414
 Two years ago.....40,417 4,561 60,831 29,633

*Including 512 cattle, 298 calves, 19,767 hogs and 27,567 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 21	844	79	1,141	471
Sat., Aug. 22	119	58	313	
Sun., Aug. 23	4,425	187	2,498	1
Tues., Aug. 24	3,473	454	774	517
Wed., Aug. 25	4,518	94	306	77
Thurs., Aug. 26	2,000	100	1,000	500

Week's total.....14,416 835 4,578 1,095
 Prev. week.....14,373 598 6,404 964
 Year ago.....11,672 257 3,734 1,943
 Two years ago.....13,331 298 8,967 2,827

AUGUST AND YEAR RECEIPTS

	August 1942	August 1941	1942	1941
Cattle	186,134	163,902	1,372,689	1,271,486
Calves	17,887	17,542	138,645	148,528
Hogs	304,978	260,834	3,298,656	2,949,121
Sheep	187,377	169,041	1,529,933	1,436,106

†All receipts include direct.

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	Prices—Top	Av.
*Week ended Aug. 22	68,000	292	\$15.30	\$14.45
Previous week	73,313	293	15.30	14.40
1941	67,723	286	12.00	10.65
1940	74,562	267	7.25	6.80
1939	68,672	284	6.50	6.75
1938	60,570	287	6.00	7.75
1937	53,397	262	12.65	11.25

Av. 1937-1941.....66,400 277 \$9.55 \$9.35
 *Receipts and average weight for week ending Aug. 22, 1942, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Aug. 22	\$14.75	\$14.45	\$5.15	\$14.70
Previous week	14.90	14.40	5.15	14.50
1941	11.90	10.65	4.50	11.70
1940	10.50	6.30	3.25	9.35
1939	9.05	5.75	3.00	8.15
1938	10.35	7.70	2.80	8.45
1937	14.30	11.25	3.75	10.50
Av. 1937-1941	\$11.20	\$8.35	\$3.45	\$9.65

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Aug. 27:

	Week ended Aug. 27	Prev. week
Packers' purchases	45,934	42,954
Shippers' purchases	6,032	7,800
Total	51,966	50,754

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for week ended August 22:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Aug. 22	282,000	320,000	302,000
Previous week	295,000	338,000	298,000
1941	236,000	305,000	288,000
1940	230,000	340,000	293,000
1939	201,000	298,000	325,000

	Hogs
At 11 markets:	
Week ended Aug. 22	265,000
Previous week	278,000
1941	274,000
1940	274,000
1939	242,000

	Cattle	Hogs	Sheep
At 7 markets:			
Week ended Aug. 22	207,000	218,000	214,000
Previous week	195,000	235,000	194,000
1941	177,000	211,000	200,000
1940	171,000	225,000	173,000
1939	148,000	199,000	207,000

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended August 22, 1942:

CATTLE

	Week ended Aug. 22	Prev. week	Cor. week, 1941
Chicago	25,892	26,477	31,634
Kansas City	24,008	23,835	24,622
Omaha	18,545	18,323	19,424
East St. Louis	14,753	15,956	11,964
St. Joseph	8,235	7,714	7,683
St. Louis	8,454	8,551	9,651
Wichita	4,896	5,889	6,102
Philadelphia	2,280	2,353	2,055
Indianapolis	2,591	2,474	2,331
New York & Jersey City	9,917	9,922	9,654
Oklahoma City	9,872	11,726	9,536
Cincinnati	3,875	3,014	4,249
Denver	5,636	5,745	5,326
St. Paul	13,457	14,586	15,319
Milwaukee	3,517	3,354	3,349
Total	145,963	159,929	162,899

*Cattle and calves.

HOGS

Chicago	67,455	72,335	67,390
Kansas City	26,703	33,531	22,967
Omaha	35,169	32,790	28,808
East St. Louis	58,199	55,626	48,422
St. Joseph	9,881	10,729	11,532
St. Louis	17,070	17,478	17,226
Wichita	3,107	6,446	4,942
Philadelphia	12,936	9,345	13,528
Indianapolis	17,416	17,286	18,797
New York & Jersey City	34,527	37,521	34,579
Oklahoma City	8,026	7,421	8,447
Cincinnati	14,555	13,326	16,121
Denver	8,905	9,573	8,517
St. Paul	20,659	24,165	18,347
Milwaukee	5,674	5,159	5,374
Total	340,482	352,783	308,097

*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	9,900	8,067	8,387
Kansas City	24,956	25,642	19,200
Omaha	32,982	30,976	22,231
East St. Louis	24,969	26,003	18,231
St. Joseph	12,790	11,638	13,104
St. Louis	11,727	11,962	10,258
Wichita	3,107	2,553	2,703
Philadelphia	3,970	3,143	4,638
Indianapolis	3,477	2,957	4,746
New York & Jersey City	61,138	56,279	41,859
Oklahoma City	2,234	2,326	2,379
Cincinnati	6,864	6,107	7,394
Denver	7,882	7,948	9,458
St. Paul	18,837	17,766	22,145
Milwaukee	1,368	1,016	1,390
Total	219,211	216,554	188,053

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City August 24, 1942, as reported by the Agricultural Marketing Administration:

CATTLE:

Steers, medium	\$ 13.50
Cows, medium	10.50@11.00
Cows, cutter and common	9.00@10.25
Cows, canners	Down to 7.00
Bulls, good	12.00@12.50
Bulls, medium	11.00@12.00
Bulls, cutter to common	9.00@11.00

CALVES:

Vealers, good to choice	\$16.75@17.50
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HOGS:

Hogs, good and choice	\$15.25
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LAMBS:

Lambs, good to choice	\$15.75@16.00
Lambs, common to medium	10.50@14.50

Receipts of salable livestock at Jersey City market for week ended August 22, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,040	1,905	311	3,393
Total, with directs	7,768	18,087	18,858	56,408
Previous week:				
Salable receipts	892	1,908	204	3,846
Total, with directs	6,981	17,357	20,467	53,624

*Including hogs at 31st street.

Watch the Classified Advertisements page for bargains in equipment.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending August 22, 1942	8,296	1,589	1,086
Week previous	6,015	2,037	1,145
Same week year ago	10,431	2,407	2,940
COWS, carcass			
Week ending August 22, 1942	2,438	2,153	1,521
Week previous	1,009	1,555	1,447
Same week year ago	730	1,048	2,264
BULLS, carcass			
Week ending August 22, 1942	356	106	106
Week previous	333	46	97
Same week year ago	633	837	125
VEAL, carcass			
Week ending August 22, 1942	6,806	681	723
Week previous	4,821	907	617
Same week year ago	7,870	1,155	593
LAMB, carcass			
Week ending August 22, 1942	39,751	12,578	18,764
Week previous	45,005	13,800	21,564
Same week year ago	45,817	12,312	15,894
MUTTON, carcass			
Week ending August 22, 1942	2,072	409	4,831
Week previous	1,862	72	5,966
Same week year ago	1,276	209	872
PORK CUTS, lbs.			
Week ending August 22, 1942	1,682,318	196,445	268,444
Week previous	1,912,609	254,213	162,802
Same week year ago	2,100,052	283,159	130,838
BEEF CUTS, lbs.			
Week ending August 22, 1942	304,904		
Week previous	242,754		
Same week year ago	392,437		

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending August 22, 1942	9,915	2,290	
Week previous	9,900	2,383	
Same week year ago	9,654	2,055	
CALVES, head			
Week ending August 22, 1942	18,760	2,596	
Week previous	17,744	2,441	
Same week year ago	18,632	2,469	
HOGS, head			
Week ending August 22, 1942	35,600	12,936	
Week previous	37,395	9,345	
Same week year ago	34,579	13,528	
SHEEP, head			
Week ending August 22, 1942	61,124	3,070	
Week previous	56,190	3,143	
Same week year ago	41,859	4,638	

Country dressed product at New York totaled 2,102 veal, no hogs and 18 lambs, in addition to that shown above. Previous week 2,101 veal, no hogs and 7 lambs.

WEEKLY INSPECTED KILL

Federal inspected slaughter of hogs at 27 centers declined again for the week ended August 21 compared with a week earlier and kill was the lightest of the season. However, pork production continued about 8 per cent greater than for the same week of last year. A slight loss was registered in cattle kill, but both calves and lambs had larger totals than a week earlier and a year earlier.

	Cattle	Calves	Hogs	Sheep
New York area ¹	9,917	18,745	22,527	61,138
Phila. & Balt.	3,667	1,263	34,746	8,556
Ohio-Indiana group ²	9,258	4,132	41,746	13,153
Chicago ³	34,169	4,220	67,455	65,504
St. Louis area ⁴	14,753	11,864	58,199	24,969
Kansas City	24,003	7,006	26,703	24,956
Southwest group ⁵	28,259	9,824	31,260	36,516
Omaha	18,545	602	35,169	32,982
St. Joseph	8,454	113	17,070	11,727
St. Paul-Wia group ⁶	22,784	13,071	65,900	23,653
Interior Iowa & So. Minn. ⁷	15,067	4,950	117,236	48,969
Total	188,816	75,799	518,091	347,123
Total Prev. week	189,356	73,543	521,565	327,323
Total last year	172,065	67,041	476,954	272,864

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburna, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended August 20	Last week	Same week 1941
Toronto	\$ 9.93	\$ 9.92	\$ 8.72
Montreal	10.35	10.00	
Winnipeg	9.75	9.75	8.75
Calgary	10.15	10.20	8.75
Edmonton	9.50	10.00	8.25
Prince Albert	9.25	9.25	8.00
Moose Jaw	9.35	8.80	7.65
Saskatoon	9.10	9.00	
Regina	9.50	9.75	7.90
Vancouver	11.00	10.00	8.75

VEAL CALVES

Toronto	\$15.00	\$14.75	\$12.65
Montreal	13.95	13.90	11.85
Winnipeg	11.30	10.75	10.15
Calgary	10.75	10.75	8.75
Edmonton	10.50	10.50	8.00
Prince Albert	10.00	9.25	8.25
Moose Jaw	10.25	10.50	8.50
Saskatoon	10.50	10.25	9.25
Regina	10.25	10.50	9.50
Vancouver	11.25	10.60	8.75

HOG CARCASSES B1*

Toronto	\$16.00	\$16.38	\$14.00
Montreal	16.15	16.34	14.90
Winnipeg	14.20	14.20	13.50
Calgary	14.10	14.10	13.15
Edmonton	14.05	14.05	13.20
Prince Albert	13.85	13.65	13.18
Moose Jaw	14.00	13.90	13.18
Saskatoon	13.90	13.90	13.08
Regina	13.90	13.90	13.20
Vancouver	15.17	15.10	14.13

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS

Toronto	\$11.75	\$14.15	\$12.00
Montreal	11.50	12.25	12.00
Winnipeg	10.15	10.12	10.75
Calgary	9.50	10.00	9.85
Edmonton	9.35	9.50	8.50
Prince Albert	9.00	9.37	9.00
Moose Jaw	9.25	10.50	9.50
Saskatoon	9.15	10.00	9.00
Regina	9.25	10.00	9.25
Vancouver	10.75	12.00	

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WANTED: Position as sausage maker in medium size kitchen. Have ten years experience and can produce cheap or high grade sausage and meat specialties with good results. Can give reference. State salary you will pay. W-979, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

EXPERIENCED packinghouse man with practical experience as supervisor of hog killing, cutting, curing, smoking, ham boiling, sausage making and hog buying. Would like to associate with progressive firm. W-986, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WORKING Sausage Foreman—22 years' experience in sausage making, hog killing, cutting and curing. Also meat specialties. 3-A Draft. West or middlewest preferred. W-987, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

For Sale

TWO Venn-Severin Diesel Engines: 2 cy. 60 H.P. 360 R.P.M. and 100 H.P. 327/360 R.P.M. with maxim silencer.

TWO Horizontal Ammonia Compressors made by Artie.

ONE cy. 10½x15½—120 R.P.M. and one 12x18—120 R.P.M. Westinghouse Generator—75 K.W.—3 Ph. 60 cy. 440 volts 900 R.P.M. separate exciter—International Filter—cap. 550 gal. P.H.—91 ft. Double Leather Belting 12" wide. One 400 gal. Pump D. C. to 30 H.P. motor on base—sundry motors. All items in good condition. BAY CITY FREEZER, INC., BAY CITY, MICHIGAN.

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For Sale

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CHAS. ABRAMS
Walnut 6885

68 N. 2nd St.
Philadelphia, Pa.

Men Wanted

ENGINEER—Eastern manufacturer of recording and control devices needs several engineers for industrial instrument application work. Applicants should be familiar with the practice and theory of processes in food industries and with the construction and use of available instruments and control devices therein. Must be capable of visualizing future needs of industry for devices not yet available. A good education in physics or in chemical engineering considered essential. Applicants must be U. S. Citizens. Reply Z-7, P. O. Box 3552, Philadelphia, Pa.

WANTED: Pork and Sausage department superintendent. Must have full knowledge of hog kill and cut and sausage manufacturing. Give full personal facts and details of experience. Replies confidential. Plant located in central Ohio. W-980, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Sausage foreman, hog kill and cut foreman, cattle kill foreman, hog and beef butchers, sausage room workers. State experience in detail, salary expected. Replies treated confidential. Plant located in large central states city. W-981, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Sausage maker experienced in manufacture of full line sausage, loaves, smoked meats and specialties. 125,000 pounds capacity per week. Good location in Wisconsin. Give full details of experience and salary expected. W-982, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: One experienced man to supervise and help ten or twelve other men in cutting hogs, curing meats, boiling hams and boning beef. Business located in Portsmouth, Va.—thirty years established. W-983, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Experienced pork department superintendent for modern plant in Middle West. Capacity 4,000 hogs weekly. Must have full knowledge of hog kill and cut. Capable of handling men and able to figure costs. A good opportunity for a man with these qualifications. Give full personal facts and details of experience. W-973—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

WANTED: Draft exempt man with general selling experience to assist Sales Manager in medium size organization manufacturing a complete line of meat products in the Pittsburgh district. Must have an experienced and practical knowledge of dressed beef. W-971—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

WANTED: Supervisor, male or female, for sheep casing selecting department; permanent connection with progressive midwestern packer. W-984, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Assistant Sausage Maker. Small southern plant. Must be sober. W-985, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED: Three 5'x12' or 5'x9' steam jacketed dry melters or Laabs cookers with smooth inner shells, without stay bolts, complete with drives. Include 440 volts, 3 phase, 60 cycle motors if available. W-988, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Wanted

USED EQUIPMENT, all kinds, sausage room, slaughtering and rendering. Fair cash prices. CHAS. ABRAMS 68 N. 2nd St. Walnut 6885 Philadelphia, Pa.

WANTED: A medium sized Cooker, must be in good working order. THE SHARON RENDERING CO., Sharon, Pa.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

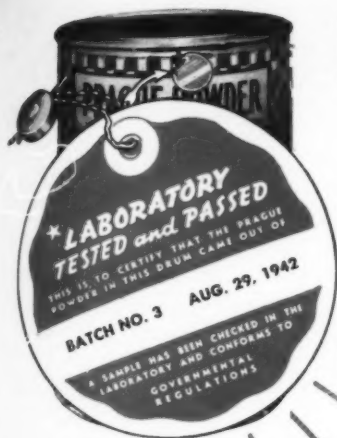
HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

HUNTER PACKING COMPANY
East St. Louis, Illinois
BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

New York Office, 408 West 14th St., Paul Davis, Mgr.
William G. Joyce
Boston, Mass.
F. C. Rogers Co.
Philadelphia, Pa.

A. L. Thomas
Washington, D. C.
Local & Western Shippers
Pittsburgh, Pa.



PRAGUE POWDER

Registered U.S. Patents Nos. 2054623, 2054624, 2054625, 2054626

makes cured meats that are:
GOOD TO LOOK AT
... GOOD TO EAT!

THE BIG BOY PUMP WITH THE ARTERY NEEDLE PLACES THE PRAGUE POWDER PICKLE IN THE CAPILLARY SYSTEM

You will continue to cure the better hams!

It pays to keep one's feet on the ground. Government orders are pressing and properly so. But civilians also eat. Do not neglect your customers—

Sell sliced ham. The American housewife should be encouraged to purchase sliced ham over the counter in her favorite butcher shop.

SUGGESTIONS—

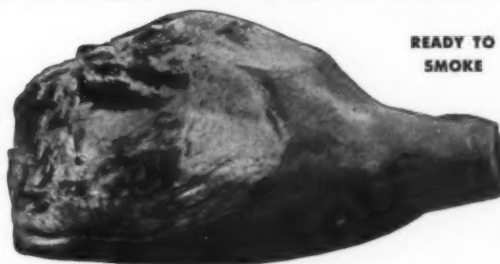
When meat cuts are high your customers turn to Loaves, Bologna and Wieners—we are in favor of the highest standard, but in many places imitation Sausages are made with additions of cereals. We recommend cooked cereals, like GRIFFITH'S processed flour—and Golden Cereal Binder—and Grade "A" Pep to take the place of milk. High quality meats and cooked cereals make fine sausage and loaves. Use the best!

Spices are rationed—Many spice grinders are short. Some grinders and blenders are taking their salesmen off the road. We are able to take care of your needs in a conservative way. Our Pork Sausage seasonings are ready now. Place your order well ahead of your needs.

This type of seasoning offers convenience and uniformity of product for both large and small producers. Each bag contains everything that is required to be added to the pork trimmings. Packed as follows:

- Number 100 size for 100 lbs. of trimmings
- Number 50 size for 50 lbs. of trimmings
- Number 25 size for 25 lbs. of trimmings
- Number 10 size for 10 lbs. of trimmings

Griffith's Old Kentucky Pork Sausage Seasoning is made from the finest selected peppers and leaf sage, to give the old-fashioned farm type of pork sausage.



READY TO SMOKE

With PRAGUE POWDER, the color begins to develop immediately and is completed as soon as sufficient salt has been absorbed to suit the taste and preserve the meat. This enables you to reduce your curing time.



This ham has been artery pumped, rubbed with dry "Prague Mixture" and let lay 7 to 10 days, then properly smoked.



CURED WITH SUPERIOR BACON MIX

THE GRIFFITH LABORATORIES

1415-1431 West 37th Street, Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey
Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

Finer Frankfurts every time with **Swift's Selected Pork and Sheep Casings**

UNIFORM WIDTHS!
Every Swift Casing is actually measured for diameter. You get identical widths every time.

NO WASTE!
Holes, tears, flaws, eliminated . . . faster stuffing, lower costs.

PEARLY WHITE COLOR — the proof of perfect freshness, correct cleaning.

COMPLETE SMOKE PENETRATION!
The uniform porosity of natural casings allows the rich smoke fragrance to soak clear through.

SAUSAGE SALES APPEAL!
The appetizing appearance of natural casing frankfurts . . . plump, well-filled . . . with the natural texture, the rich color of truly good "franks".

FRANKFURTS

Frankfurts are juicy in natural casings—they're best in Swift's Selected Casings!

For perfect freshness, Swift's Pork and Sheep Casings are handled under constant refrigeration. Scientific cleaning, close size measures, elimination of flaws—all these things help speed up manufacture, lower costs.

When your superior stuffing goes into superior casings—you have a product that's easier for retailers to sell, a product that wins profitable repeat sales.

Try Swift's Selected Pork and Sheep Casings. Ask your Swift salesman or write Swift & Company, Casing Dept., Chicago.

SWIFT'S SELECTED *Natural* **CASINGS**

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sings!

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Chicago.

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